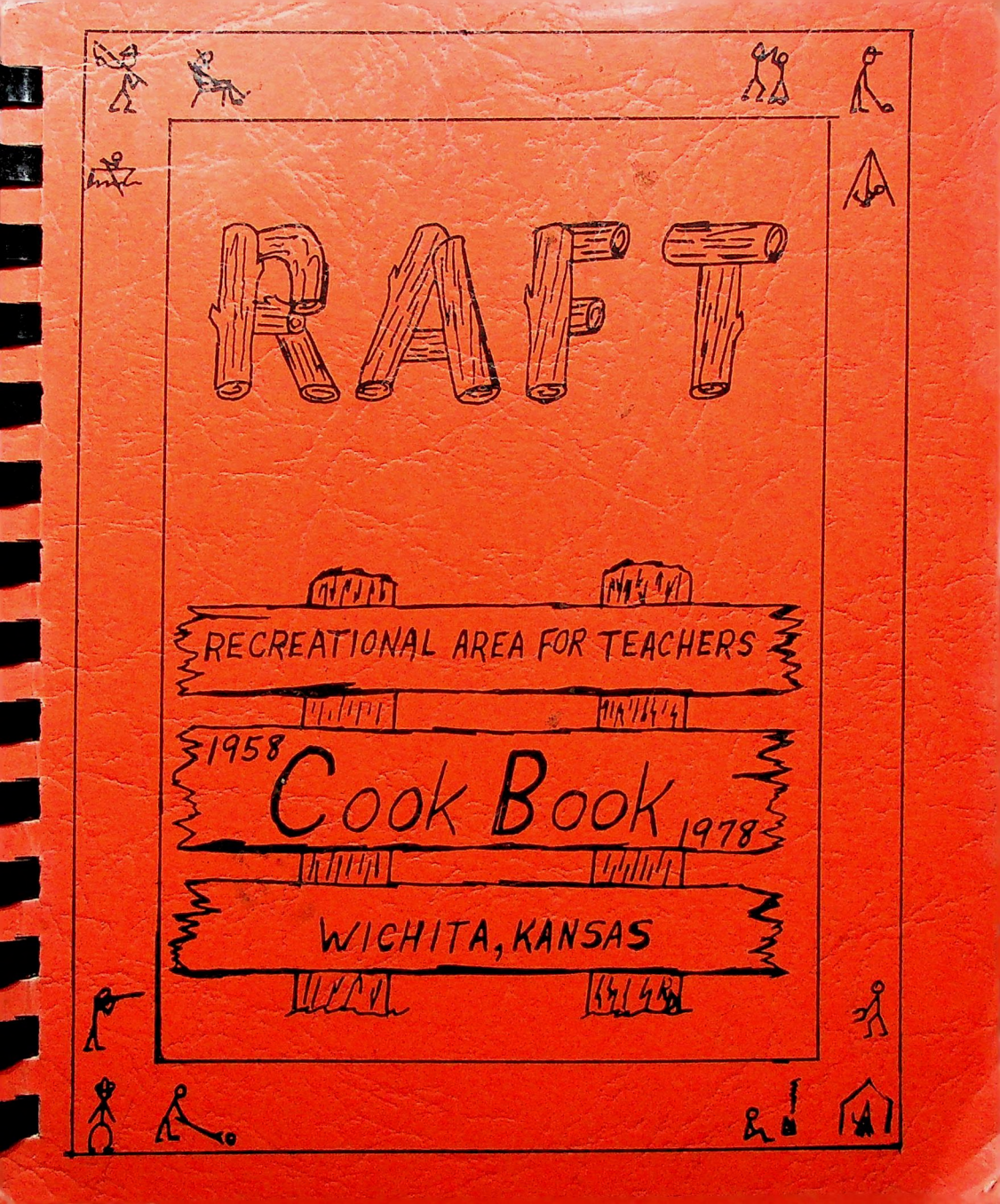
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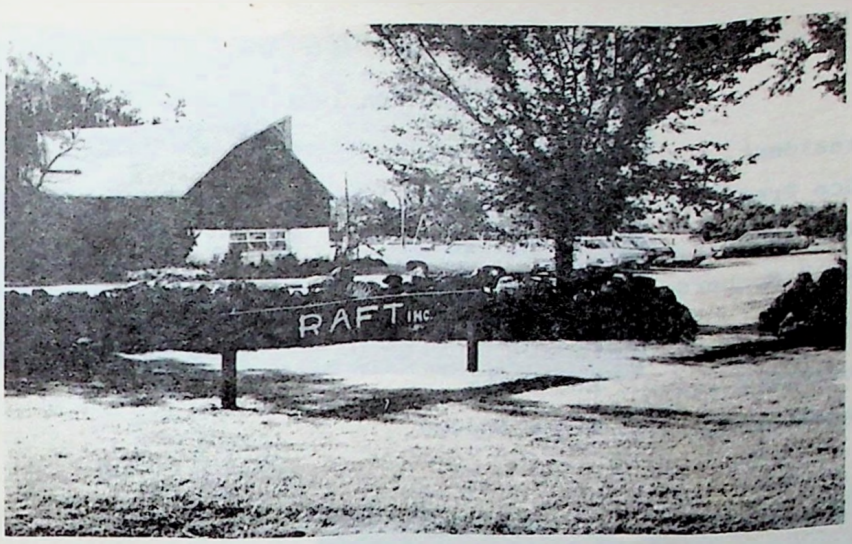


LODGE

This cookbook is dedicated to the chartered members of Raft, who 20 years ago purchased shares and worked to build this association so that many people today may enjoy and use the facilities.

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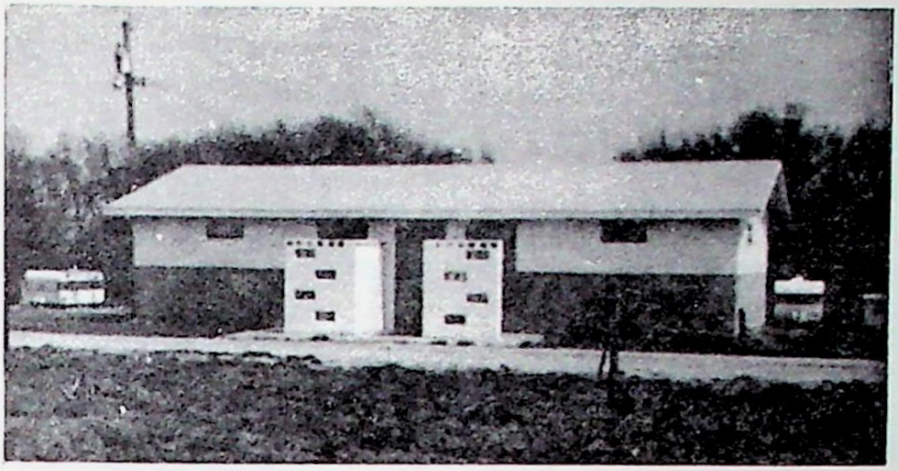
## EXPRESSION OF APPRECIATION

We wish to thank all those who gave recipes. Without your help this book would not have been possible.

COOKBOOK COMPILED BY:

Alma Hass Jean Baumgartner Jean Drumm



Printed and bound by ---

GENERAL PUBLISHING AND BINDING
Telephone --1-515-648-3144
IOWA FALLS, IOWA
1978DB

TABLE OF CONTENTS


BREADS, QUICK BREADS AND MUFFINS - - - - - - - - - - - - - 5 - 24

CAKES, FROSTINGS AND PIES - - - - - - - - - - - - - - - - - 25 - 50

COOKIES - - - - - - - - - - - - - - - - - - - - - - - - - - 51 - 74

DESSERTS - - - - - - - - - - - - - - - - - - - - - - - - - - 75 - 92

MEATS, SOUPS AND EGGS - - - - - - - - - - - - - - - - - - - 93 - 132

SALADS AND DRESSINGS - - - - - - - - - - - - - - - - - - - 133 - 156

VEGETABLES AND CASSEROLES - - - - - - - - - - - - - - - - - 157 - 170

CANDY AND SNACKS - - - - - - - - - - - - - - - - - - - - - 171 - 178

DIPS AND CHEESE - - - - - - - - - - - - - - - - - - - - - - 179 - 184

BEVERAGES AND PICKLES - - - - - - - - - - - - - - - - - - - 185 - 194

# Weights and Measures

## Standard Abbreviations

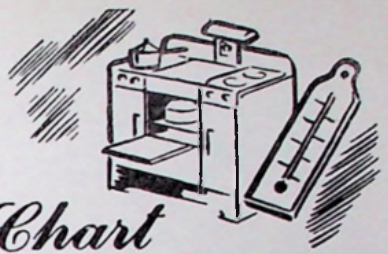
t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

## Guide to Weights and Measures

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = 1/4 cup
5 1/3 tablespoons = 1/3 cup
8 tablespoons = 1/2 cup
16 tablespoons = 1 cup
1 pound = 16 ounces
1 cup = 1/2 pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

## Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = 1/2 pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter
2 cups sugar = 1 pound
2 1/2 cups packed brown sugar = 1 pound
1 1/3 cups packed brown sugar = 1 cup of granulated sugar
3 1/2 cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 1/2 cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = 1/4 pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

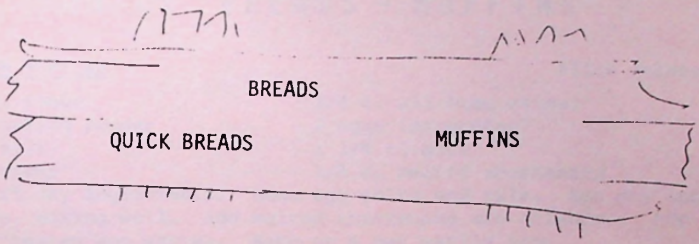


# General Oven Chart

**General Oven Chart**

- Very Slow Oven — 250° to 300°F.
- Slow Oven — 300° to 325°F.
- Moderate Oven — 325° to 375°F.
- Med. Hot Oven — 375° to 400°F.
- Hot Oven — 400° to 450°F.
- Very Hot Oven — 450° to 500°F.

| | | |
|---|---|---|
| **Breads** | | |
| Baking Powder Biscuits | 450°F. | 12 — 15 min. |
| Muffins | 400° to 425°F. | 20 — 25 min. |
| Quick Breads | 350°F. | 40 — 60 min. |
| Yeast Bread | 375° to 400°F. | 45 — 60 min. |
| Yeast Rolls | 400°F. | 15 — 20 min. |
| **Cakes** | | |
| Butter Loaf Cakes | 350°F. | 45 — 60 min. |
| Butter Layer Cakes | 350° to 375°F. | 25 — 35 min. |
| Cup Cakes | 375°F. | 20 — 25 min. |
| Chiffon Cakes | 325°F. | 60 min. |
| Sponge Cakes | 325°F. | 60 min. |
| Angel Food Cakes | 325°F. | 60 min. |
| **Cookies** | | |
| Bar Cookies | 350°F. | 25 — 30 min. |
| Drop Cookies | 350° to 375°F. | 8 — 12 min. |
| Rolled and Ref. Cookies | 350° to 400°F. | 8 — 12 min. |
| **Pastry** | | |
| Meringues | 350°F. | 12 — 20 min. |
| Pie Shells | 450°F. | 12 — 15 min. |
| Filled Pies | 450°F. | 10 min. lower to 350°F. 40 min. |
| **Roasts** | | |
| Beef Roast | 325°F. | Rare 18 — 20 min. per lb.<br>Medium 22 — 25 min. per lb.<br>Well done — 30 min. per lb. |
| Chicken | 325°F - 350°F. | 30 min. per lb. |
| Duck | 325°F. - 350°F. | 25 min. per lb. |
| Fish Fillets | 500°F. | 15 - 20 min. |
| Goose | 325°F. - 350°F. | 30 min. per lb. |
| Ham | 350°F. | 20 - 30 min. per lb. |
| Lamb | 300°F. - 350°F. | 35 min. per lb. |
| Meat loaf | 375°F. | 60 min. for 2 lb. loaf |
| Pork Roast | 350°F. | 30 min. per lb. |
| Turkey | 250°F. - 325°F. | 15 - 25 min. per lb. |
| Veal Roast | 300°F. | 30 min. per lb. |
| Venison | 350°F. | 20 - 25 min. per lb. |

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# BREADS
## QUICK BREADS - MUFFINS

ALL-BRAN WAFFLES — Alice Ackerson

1 1/2 c. flour
4 tsp. baking powder
1 tsp. salt
1/2 T. sugar
3/4 c. all-bran cereal
2 eggs (separated)
1 1/4 c. milk
1/3 c. melted shortening

Sift dry ingredients. Beat egg yolks and milk. Add dry ingredients, mixing well. Add melted shortening and all-bran. Add stiffly beaten egg whites. Bake on a hot waffle iron.

ANGEL BISCUITS — Eleanor Legleiter

1 pkg. dry yeast
5-5 1/2 c. sifted flour
3 tsp. baking powder
1 tsp. salt
2 c. buttermilk
2 T. warm water
1 tsp. baking soda
4 T. sugar
1 c. shortening

Dissolve yeast in lukewarm water. Sift together dry ingredients, cut in shortening. Add yeast and buttermilk to dry mixture. Knead dough until it holds together. Roll dough to 1/2 to 3/4 inches thick. Cut into biscuits. Bake at 400°.

BISCUITS — Peggy Roark

1 c. flour
3/8 c. milk
Dash of salt
3 T. shortening
2 tsp. baking powder

Sift flour, baking powder and salt. Cut shortening into flour mixture with pastry blender. Gently stir in milk, leaving dough somewhat lumpy. Knead just enough on floured board until dough is smooth enough to roll and cut. Bake at 450° for 10 to 12 minutes.

Don't be afraid to try new recipes,
The worst that can happen is --
You'll have to eat them yourself.

## FRESH APPLE BREAD

Mary Hereford

1 1/4 c. Mazola oil
2 c. sugar
2 eggs
2 tsp. vanilla
3 c. grated apples
3 c. unsifted flour
1 1/2 tsp. soda
1 tsp. salt
1 c. chopped nuts

Mix Mazola oil and sugar well. Add eggs and vanilla. Add remaining ingredients and mix well. Bake in 3 small loaves at 350° for 1 hour.

## BEER BREAD

Lois Klepinger

1 (12 oz.) can beer
4 T. sugar
3 c. self-rising flour

Mix together with a fork until well blended. Put in greased loaf pan. Bake at 350° for 35 minutes then 375° for 10 minutes or till crust is golden brown. Butter top.

This bread has a texture of English muffins.

## COCONUT CARROT BREAD

Ruth Michener

3 eggs
2 c. finely shredded carrots
1 c. chopped raisins
2 c. all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 c. vegetable oil
7 oz. pkg. flaked coconut
1/2 tsp. salt
1 c. sugar
1 tsp. baking powder

In large bowl of electric mixer, beat eggs until light. Stir in next 6 ingredients. Mix remaining ingredients and stir into first mixture. Spread in greased 9x5x3 inch loaf pan or 3 small loaf pans. To prevent browning, bake on low rack in preheated 350° oven for 70 minutes (60 minutes for small loaves). Let stand on cake rack about 10 minutes, then turn out and turn right side up. Cool thoroughly. Makes a very large loaf. No milk or other liquid necessary in this recipe.

Knowledge is treasure, but practice is the key to it.

CORN CRACKLE — Lois Klepinger

1 (8 oz.) pkg. corn muffin mix (follow recipe on package)
Combine:
1 c. coarsely chopped peanuts
1 tsp. garlic salt
1/2 c. grated Parmesan cheese
3 T. butter (melted)

Grease jelly roll pan. Pour in corn muffin mixture. Sprinkle with peanuts, cheese, garlic salt. Drizzle with butter. Bake at 375° for 25 minutes. Cut into squares at once. Remove from pan and serve warm.

CRANBERRY BREAD — Evelyn Wilmeth

1 c. sugar
2 T. shortening
Mix well.
3/4 c. frozen orange juice (mixed)
Dash salt
1 1/2 tsp. baking powder
2 c. flour
1/2 tsp. soda
Mix well. Add:
1 1/2 or 2 c. chopped and quartered fresh cranberries
1 c. chopped nuts

Line loaf pan with aluminum foil. Bake at 350° for 1 hour. Makes 2 pound loaf of bread.

DATE NUT BREAD — Pearl Castello

4 c. dates (cut up)
2 c. broken nuts
2 c. boiling water
1/2 c. shortening
4 c. sifted cake flour
1 c. firmly packed brown sugar
1 tsp. salt
2 eggs
1 1/2 tsp. baking powder
1 tsp. soda
2/3 c. water

Pour the boiling water over the dates and nutmeats and let stand while you mix up the batter.

Cream shortening and add gradually the brown sugar; beat until light and smooth. Sift flour, baking powder, and salt twice. Break eggs, one at a time, into the sugar-shortening mixture and beat hard after each addition. Add soda to date and nut mixture and stir flour and fruit mixture alternately into the creamed batter. Stir gently; mix quickly. Now stir in the 2/3 cup water. Pour into 2 large loaf or 4 small loaf pans. Bake 45 minutes at 350° or until toothpick tested in center of loaf comes out dry. Cool 5 or 10 minutes, turn out of pans and cool.

## DILLY BREAD

Janett Barton

1 pkg. yeast
1/4 c. warm water

Combine in mixing bowl.

1 c. creamed cottage cheese (heat to lukewarm)
1 T. onion flakes
1 T. butter or oleo
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 unbeaten egg
Yeast
2 T. sugar
Add: 2 1/4-2 1/2 c. flour

Stir down and let rise. Turn into well greased 8 inch casserole (2 quart). Bake in a 350° oven for forty to fifty minutes. This is delicious served warm.

## JANE'S WHOLE WHEAT BREAD

Mrs. E. H. Bounous

4 c. milk
2 eggs (well beaten)
3 pkgs. yeast (softened in 1/4 c. water)
1/3 c. oil
2 tsp. salt
1 c. honey
1 c. unbleached flour
1 c. wheat germ
7-8 c. whole wheat flour

Soften yeast in warm water and add 2 tablespoons of the measured honey. Add all ingredients and mix until smooth. Place in greased bowl. Cover and let rise in warm place until double. Knead down dough. Divide for 5 small loaf pans. Place dough in lightly greased loaf pans. Cover and let double in bulk. Bake at 350° for about 35 minutes.

## LEMON BREAD

Jean Drumm

1/3 c. soft oleo
1 c. sugar
2 eggs
1/4 tsp. almond extract
1 1/2 c. flour
1 tsp. salt
1 tsp. baking powder
1 tsp. grated lemon peel
3 T. lemon juice
1/2 c. ground nuts
1/2 c. sugar
1/2 c. milk

Cream oleo and 1 cup sugar. Add eggs one at a time and beat well. Add almond extract. Sift flour, salt and baking powder three times. Add dry ingredients alternately with milk to creamed mixture. Blend just enough to mix. Fold in grated lemon peel and ground nuts. Bake in oiled floured loaf pan (small) at 350° for 70 minutes. Mix lemon juice and 1/2 cup sugar and spoon over hot loaf as soon as it is removed from oven. Let cool 10 minutes. Remove from pan. Cool on wire rack. Do not cut for 24 hours.

OVERNIGHT COFFEE CAKE — Florence McKee

1 tsp. soda
2 c. flour
1/2 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. salt
1 c. sugar
1 c. buttermilk
2/3 c. margarine or Crisco
2 eggs

Use mixer to mix dry ingredients. Cut in margarine. Add liquid and eggs. Mix. Place in greased 7x12 inch pan. Spread following topping on batter.

Mix:
1/2 c. brown sugar
1/2 c. nuts
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Cover and refrigerate overnight. In morning, remove and put cold in 350° oven for 35 minutes.

PUMPKIN BREAD — Nina Cole

3 c. sugar
3 1/2 c. flour
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 c. nutmeats and/or raisins
2 tsp. soda
2/3 c. water
1 c. oil
4 beaten eggs
2 c. pumpkin

This makes two nice loaves. Bake about 1 hour at 350° in greased loaf pans.

PUMPKIN NUT BREAD — Lena M. Birt

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 c. softened butter or oleo
2 eggs
1 c. Libby's pumpkin
1 c. sugar
1 tsp. salt
1/2 c. milk
1 c. chopped pecans

Sift together flour, baking powder, soda, salt and spices. Combine pumpkin, sugar, milk and eggs in mixing bowl. Add dry ingredients and softened butter. Mix until well blended. Stir in nuts. Spread in well greased standard 9x5x3 inch loaf pan. Bake in 350° oven for 45 to 55 minutes or until toothpick inserted in center comes out clean. Makes 1 loaf.

For 2 loaves, use 1 (16 oz.) can Libby's pumpkin and double remaining ingredients. Bread may be frozen.

## TOMATO SOUP BREAD

Jean Drumm

2 T. butter (heaping)
1 egg (beaten)
1/2 can tomato soup and
1/2 can water
1 tsp. cloves
1 tsp. nutmeg
1 c. nuts
1 c. sugar
1 1/2 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. salt
1 c. raisins

Cream butter and sugar; add egg. Mix in tomato soup and water. Add dry ingredients, sifted together; add nuts and raisins. Bake in greased pan for 40 minutes in 350° oven.

## WHOLE WHEAT HONEY BREAD

Florence McKee

1 pkg. dry yeast mixed in 1/2 c. water plus 1 tsp. sugar.
Scald 1/2 c. milk then add:
2 T. honey
1 1/2 tsp. salt
2 T. margarine

Cool.

1 c. whole wheat flour or
1/4 c. wheat germ and
3/4 c. bran
2-2 1/2 c. flour

Mix 1 package dry yeast in 1/2 cup water plus 1 teaspoon sugar. Scald 1/2 cup milk and then add 2 tablespoons honey, 1 1/2 teaspoon salt, and 2 tablespoons margarine. Cool. Add yeast mixture to 1 cup whole wheat flour (or wheat germ and bran). Add half white flour and beat. Add more flour till dough is stiff. Knead 5 minutes. Put in greased bowl. Cover. Let rise in warm area about 1 hour. Punch down. Shape into loaf or buns and let rise about 1 hour. Bake loaf 45 minutes at 375°. Bake buns at 375° for 20 minutes.

My Mom's the finest cook on earth
And she told me long ago,
That bread's no good unless you add
Some loving to the dough.

CINNAMON OATMEAL BREAD — Dorothy Middleton

1 cake or pkg. yeast
1/3 c. warm water
1 1/2 c. scalded milk
1/2 c. sugar
2 tsp. salt
1/3 c. shortening
5-5 1/2 c. flour
2 eggs (beaten)
1 1/2 c. rolled oats (DO NOT USE QUICK OATS)

Mix yeast and warm water. In large bowl, pour milk over 1/2 cup sugar, salt and shortening. Mix and cool. When cool, add 1 cup flour and beaten eggs. Mix until well blended. Add yeast and oats and mix well. Add flour until soft dough is formed. Turn onto well floured board and knead until smooth and satin. Place in greased bowl and let rise until double in bulk. Punch down. Cover and let rest 10 minutes.

Divide into 3 portions. Roll as for cinnamon rolls. Spread with melted butter, sugar and cinnamon as desired. Roll and place crosswise on cookie sheet. Let rise until double in size. Bake at 350° for 45 minutes or until golden brown and loaf sounds hollow when tapped.

LEMON LOAF — Alice Ackerson

1/4 c. butter
1/4 c. shortening
1 c. sugar
1 1/2 c. flour
1 1/2 tsp. baking powder
1 c. milk
2 eggs
1/2 c. coconut

Cream butter and shortening; add sugar and eggs. Add flour and baking powder mixed together, then milk and coconut. Bake in loaf pan 60 minutes at 325°.

TOPPING:

Grated rind and juice of lemon and 1/4 cup sugar heated together to dissolve sugar. Spoon mixture over top of loaf as soon as it comes from oven.

(Received from Canadian camper -- an interesting tale.)

It's not so much where we stand in this old world,
it's the direction for which we are headed.

## CHEESE SHORTBREAD

Eleanor Legleiter

1/4 lb. margarine
1/4 lb. sharp cheese (coarsely grated)
1 c. flour (sifted)
1 tsp. Worcestershire sauce
Paprika
Cayenne or other seasoning

Work together with hands; form into balls. Place on greased cookie sheet and mash with fork. Put a half pecan or walnut on top of each and bake in preheated 325° oven for 25 minutes. Serve warm or cold.

## BRAN MUFFINS

Peggy Roark

1 c. boiling water
1 c. 100% bran cereal

Pour water over bran and let cool.

1 1/4 c. sugar
1/2 c. margarine
2 eggs
2 1/2 c. unsifted flour
2 1/2 tsp. soda
1/2 tsp. salt
1 3/4 c. buttermilk
2 c. all-bran
3/4 c. raisins or dates (optional)

Cream sugar and margarine; add eggs and beat well. Mix flour, soda and salt. Add to creamed mixture with buttermilk. Blend the cooled bran mixture into batter. Add raisins and all-bran. Mix well. Cover with tight lid and refrigerate. Do not use when first mixed. Do not stir after batter is once refrigerated. Bake in greased muffin tins for 20 minutes at 400°. Batter will keep one month in refrigerator.

NOTE: The 100% and all-bran are so much alike that one can be substituted for the other.

## GINGER MUFFINS

Anna Adrian

(Can be refrigerated up to 1 month.)

1 1/4 c. Crisco
1 c. sugar
1 c. buttermilk
4 c. flour
1 1/2 tsp. ginger
1 tsp. salt
1 c. nuts, chopped (optional)
4 eggs (added 1 at a time)
2 tsp. soda
1/2 c. molasses
1 tsp. cinnamon
1/4 tsp. allspice or nutmeg
1/2 c. raisins or dates

Continued Next Page.

GINGER MUFFINS (Continued).

Blend with mixer, Crisco and sugar. Add eggs, one at a time. Dissolve soda in 1 cup buttermilk and add to the creamy egg mixture. Add molasses. Sift dry ingredients together and sift into the batter. Add raisins or dates and nuts. Chill batter. Bake at 400° for 12 to 15 minutes. Put 1 tablespoon in each well of muffin tin. Makes 2 quarts. Approximately 144 muffins.

ORANGE PECAN MUFFINS — Helen Christie

2 c. flour
2 tsp. baking powder
1/2 c. sugar
1/4 tsp. salt
4 T. shortening
1 egg
1 c. orange juice (unstrained)
1/2 c. chopped pecans

Sift dry ingredients together and cut the shortening into them, using two knives or pastry blender until mixture is the consistency of coarse corn meal. Beat the egg and add to the orange juice, then stir quickly into dry ingredients. Fold in nuts. Fill well greased muffin tins 2/3 full. Bake 30 minutes in a 425° oven.

REFRIGERATOR MUFFINS — Nina Cole

2 c. oatmeal
4 c. all-bran buds
Add:
1 c. boiling water
1 c. salad oil
1 lb. brown sugar
1 tsp. salt
1 qt. buttermilk
4 beaten eggs
5 c. flour
5 tsp. soda

This makes 6 dozen muffins. Blend and store in refrigerator in airtight container. It will keep up to 6 weeks. When ready to use, fill muffin tins 1/2 full; add 1 teaspoon jam in pocket in center. Bake 20 minutes at 400°.
VARIATIONS: Sprinkle with cinnamon-sugar. Top with brown sugar, flour and butter. Add nuts and fruits.

A way to right words is to keep them in the heart,
until they are gentle and until the lips will speak them softly.

## SALLY LUNN MUFFINS

Alice Ackerson

1/2 c. Crisco
1/2 c. sugar
2 eggs
3/4 tsp. salt
1 c. milk
4 tsp. baking powder
2 c. flour

Cream shortening and sugar, adding beaten eggs and milk a little at a time, alternating with dry ingredients (sifted together). Bake in greased muffin pan 25 minutes in hot oven, 425°. Serves 12.

## SPICE MUFFINS

Barbara Headrick

1/2 c. margarine
1 c. brown sugar
2 eggs
2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. buttermilk
1/2 tsp. salt

Combine and cream margarine and brown sugar. Add eggs. Sift together dry ingredients. Add dry ingredients to creamed mixture alternately with buttermilk. Fill muffin tins 1/2 full and bake 20 minutes at 400°.

This mixture can be stored in refrigerator up to 6 weeks.

## WHOLE WHEAT MUFFINS

Alice Ackerson

1 1/2 c. sour milk
1/4 c. molasses or syrup
2 c. whole wheat
1 1/2 tsp. soda
1/2 tsp. salt

Heat oven to 400°. Add molasses or syrup to sour milk. Add soda and stir until it foams. Add flour and salt. Bake 20 to 30 minutes. Makes 12 muffins.

## BUBBLE BUNS

Jo Cox

1/2 c. finely chopped walnuts
1/3 c. sugar
1/2 tsp. cinnamon
1 pkg. biscuits (10 biscuit size)
1/3 c. margarine

Cut biscuits into quarters. Shape into balls. Coat with margarine and roll in mixture of nuts, sugar and cinnamon. Place 4 in each muffin cup. Bake at 400° for 15 to 17 minutes.

## BUTTERSCOTCH PECAN BUNS

Alice Ackerson

1 can biscuits
1/2 c. melted butter
1/2 c. brown sugar
1/2 c. chopped pecans

Heat oven to 425°. Mix butter and sugar; spoon evenly into 10 muffin cups. Sprinkle in chopped pecans. Place biscuits in each cup. Bake 10 to 12 minutes. Let stand 5 minutes. Invert to remove buns.

## HERB BREAD OR BUNS

Florence McKee

1 pkg. dry yeast
1/4 c. warm water
1 tsp. sugar
1 c. cottage cheese
2 T. sugar
1 scant T. instant minced onion (or fresh)
1 T. margarine
1 tsp. dill seed (rounded)
1 tsp. salt
1/4 tsp. soda
1 egg
2 1/4-2 1/2 c. flour

Mix yeast, warm water and 1 teaspoon sugar. Heat cottage cheese to lukewarm. Add all ingredients to yeast mixture. Let rise and knead down. When light again, work into buns and let rise. Bake at 300° until brown.

For crusty buns, don't have them touch. Raw onions, cut, work o.k. Freeze extra rolls.

## BUTTERSCOTCH CRESCENT ROLLS

Florence McKee

1 pkg. (3 3/4 oz.) butterscotch pudding and pie filling
1 can (large) evaporated milk (undiluted)
1/4 c. butter or margarine
1 pkg. active dry yeast
1/4 c. water (110-115°)
2 eggs (unbeaten)
1 tsp. salt
4 1/2-5 c. all-purpose flour

Cook filling and milk together until it just comes to a boil. Remove from heat, add butter and cool.

Dissolve yeast in warm water in large bowl. Add filling mixture, eggs, salt, and 1 cup flour. Beat well. Add enough more flour to make a smooth dough. Knead on lightly floured board until dough is smooth and elastic. Place in greased bowl, turning to grease top. Cover; let rise in warm place until double in bulk. Divide dough into quarters. Roll each part to a 12 inch circle. Cut the circle into 8 wedges. Place filling on long end of wedge and roll up to point. Place with point down on lightly greased cookie sheet. Allow to rise again about 30 minutes. Bake at 375° for approximately 10 minutes or until brown.

These rich rolls can even be served as a dessert.

## BUTTERHORN ROLLS

Peggy Roark

2 c. scalded milk
1 c. sugar
2 tsp. salt
6 eggs
3 pkgs. dry or 2 cakes yeast
1 c. shortening
9 c. flour

Combine all ingredients except flour and beat until fluffy. Add one half flour to above ingredients with mixer or by hand. Knead until light, adding rest of flour. Let rise until double in bulk. Divide into six equal parts. Roll into circle. Brush with butter. Cut 16 wedges in each circle. Then roll each wedge starting at wide end. Freeze. Take out and let rise until double (takes about 3 hours). Bake at 425° for about 12 minutes. If rolls are not frozen, second rise takes about 1 hour.
VARIATION: Roll dough in long piece. Dip in butter, cinnamon and sugar. Tie in knot and bake.

## CARAMEL SAUCE ROLLS

Alma Hass

2 c. all-purpose flour
1/2 c. sugar
2 tsp. salt
2 pkgs. active dry yeast
2 1/4 c. milk
1/3 c. butter or margarine
1 egg
4-5 c. flour
1 c. brown sugar (packed)
1 c. whipping cream
Melted butter
Sugar
Cinnamon

Combine 2 cups flour, sugar, salt and yeast in large mixer bowl.

Heat in saucepan over low heat until very warm (120-130°), the 2 1/4 cups milk and 1/3 cup butter. (Butter or margarine does not need to melt completely.)

Add 1 egg and warm liquid to the flour mixture. Mix. Beat 1/2 minute at low speed, 3 minutes at medium speed. By hand gradually stir in another 4 or 5 cups flour to form a soft dough. Knead on floured surface until smooth and elastic, about 1 minute. Place dough in greased 2 1/2 quart bowl. Turn dough to grease on all sides. Cover dough; let rise in warm place (80-85°) until light and doubled in size, 45 to 60 minutes. Punch down and shape into rolls.

Continued Next Page.

CARAMEL SAUCE ROLLS (Continued).

CARAMEL SAUCE:

Mix 1 cup firmly packed brown sugar with 1 cup whipping cream (DO NOT SUBSTITUTE). Pour over the bottom of greased 13x9 inch baking pan. Roll out dough, adding butter, cinnamon and sugar and cut in cinnamon shaped rolls. Place on brown sugar and whipping cream mixture. Do not let rise. Bake at 400° for 20 to 25 minutes until brown. Cool in pan for 5 minutes; invert pan onto serving platter to cool. Makes 3 dozen rolls.

CINNAMON ROLLS — Doris Hastings

1 c. scalded milk
1/4 c. shortening
1/4 c. sugar
1 tsp. salt
1 fresh yeast cake
1/4 c. lukewarm water
1 well beaten egg
3 1/2 c. flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast softened in water. Add egg. Gradually stir in flour to form a soft dough. Beat vigorously. Cover and let rise in a warm place until double in bulk, about 2 hours. Turn out onto lightly floured board and roll into an oblong shape, 1/4 inch thick. Brush with 1/3 to 1/2 cup butter and sprinkle with mixture of 1/2 cup sugar, 4 teaspoons cinnamon, 1/2 cup raisins and 1/2 cup chopped walnuts or pecans. Roll up and cut into 1 inch slices. Place in a greased baking pan, cover and let rise till doubled again. Bake at 375° for about 25 minutes. Remove and frost with a mixture of 2 cups powdered sugar, 5 to 6 tablespoons milk, a dash of salt and 1 teaspoon vanilla.

BREADS
No matter how they dress it up
  Upon the grocer's shelf
No bread can ever be as good
  As what you bake yourself.

O wondrous smell! Crisp, brown crust!
  O butter melting through!
And best of all, the happy thought,
  That this was baked by you!

## WHOLE WHEAT DINNER ROLLS

Florence McKee

1 pkg. active dry yeast
1/2 c. warm water (110-115°)
1 c. milk
2 T. sugar
1 T. molasses
2 tsp. salt
2 T. shortening
1 tsp. caraway seed
1 c. whole wheat flour
3 c. unsifted all-purpose flour

Dissolve yeast in water. Add milk, sugar, molasses, salt, soft shortening, caraway seeds, and whole wheat flour; mix either by hand or electric mixer. Add 2 cups all-purpose flour and continue to mix. Knead until smooth and satiny, adding additional flour as needed. Place in lightly greased bowl turning to grease entire surface of dough. Cover. Let rise in warm place until double, about 1 hour. Punch dough down. Divide into 2 parts. Crescent or cloverleaf rolls can be formed. Let rolls rise about 30 minutes. Bake in preheated 350° oven about 15 minutes or until nicely brown.

These also make delicious hamburger rolls, simply by forming dough into 2 or 3 ounce balls and flattening to shape on cookie sheet.

## PUDDING YEAST DOUGH

Alma Hass

1 (3 3/4 oz.) pkg. vanilla pudding mix
2 c. milk
1/2 c. Mazola oil
2 pkg. dry yeast
1/2 c. warm water
2 eggs
2 tsp. salt
6 or 7 c. flour

Prepare pudding according to package directions using 2 cups milk. Cool. Stir in salad oil and mix well. Dissolve yeast in warm water; add to pudding. Beat in 2 eggs; add flour which has been sifted with salt, until mixture holds shape and is not sticky. Turn onto floured table. Knead. Place in greased bowl and let rise until light and double in bulk. Can be made into sweet rolls, dinner rolls, or cinnamon rolls. For cinnamon rolls, roll out and add cinnamon, sugar and oleo. Let rise and bake 10 to 15 minutes at 375°.

People and dogs have similar behavior; snarlers and tailwaggers.

COFFEE CAKE — Alice Ackerson

2 cans canned biscuits
1/2 c. melted butter
1/2 c. sugar
2 tsp. cinnamon
1/4 c. chopped nuts

Heat oven to 375°. Grease a 9 inch round layer pan or piepan. Dip biscuits in melted butter, coat with mixture of sugar and cinnamon. Arrange 15 around edge of pan, overlapping to fill circle. Overlap remaining biscuits around inner circle to fill pan. Pour remaining butter over top. Sprinkle with nuts. Bake 20 minutes. Let stand 5 minutes before serving.

COFFEE CAKE — Alma Hass

3/4 c. sugar
3 tsp. baking powder
1/4 c. shortening
1/2 c. milk
1 1/2 c. flour
1/4 tsp. salt
1 egg

FILLING AND TOPPING:
1/2 c. brown sugar
2 tsp. cinnamon
2 T. flour
2 T. butter

Blend and add 1/2 cup chopped nuts.

Sift dry ingredients, cut in shortening and blend in 1 well beaten egg mixed with 1/2 cup milk. Spread 1/2 batter in an 8x8 inch pan. Put 1/2 of filling in pan, more batter and top with remaining topping. Bake at 375° for 25 to 30 minutes.

HEATH BRICKLE COFFEE CAKE — Jean Baumgartner

1/4 lb. margarine
2 c. flour
1 c. brown sugar
1/2 c. white sugar
1 tsp. soda
1 egg
1 tsp. vanilla
1/2 c. Heath Brickle

TOPPING:
1/2 c. Heath Brickle
1/4 c. pecans or almonds

Blend the flour, margarine, and the sugars. Take out 1/2 cup of the mixture. To the rest, add the buttermilk, soda, egg, vanilla and 1/2 cup Heath Brickle. Blend well. Pour into a greased and floured 10x14x2 inch cake pan.

Topping - Mix remaining Heath Brickle with 1/4 cup chopped pecans or almonds, and add to the 1/2 cup of mixture. Sprinkle

Continued Next Page.

HEATH BRICKLE COFFEE CAKE (Continued).

over the top of the batter and bake in a 350° oven for 30 minutes. TIP: The night before serving the coffee cake, mix it and pour into cake pan except for topping. Cover and refrigerate. The next morning, remove from refrigerator and allow to warm slightly (I allowed 45 minutes) before adding topping and baking. J.B.

HOLIDAY GIFT CAKE — Alice Maltbie

1 (8 oz.) pkg. Philadelphia cream cheese
1 c. margarine
1 1/2 c. sugar
1 1/2 tsp. vanilla
4 eggs

2 1/4 c. sifted cake flour
1 1/2 tsp. baking powder
3/4 c. well drained chopped maraschino cherries
1/2 c. chopped pecans

1/2 c. finely chopped pecans
2 T. milk

1 1/2 c. sifted confectioners' sugar

Combine softened cream cheese, margarine, sugar and vanilla, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Gradually add 2 cups flour sifted with baking powder, mixing well after each addition. Toss remaining flour with cherries and chopped nuts; fold into batter.

Grease a 10 inch fluted or plain tube pan; sprinkle with finely chopped nuts. Pour batter into pan; bake at 325° for 1 hour and 20 minutes. Cool 10 minutes; remove from pan. Cool thoroughly. Glaze with mixture of confectioners' sugar and milk. Garnish with cherries and nuts, if desired.

VARIATIONS: Pour about 2 cups of batter into each of three greased 1 pound coffee cans. Bake 1 hour. Pour about 1/2 cup of batter into each of eleven greased 8 ounce vegetable cans. Bake 25 minutes. Pour about 1 cup batter into each of five greased 6x3 1/2 inch loaf pans. Bake 45 minutes.

Honesty is not only the best policy,
It is basic in character building.

MY MOTHER'S BREAKFAST CAKE — Jeanette Rees

1 c. sugar
1 c. shortening (part butter)
Dash of salt
1 c. sour milk
1 tsp. soda
1/2 tsp. baking powder
1 1/2-2 c. flour
Seedless raisins (to suit taste)
2 eggs
Nutmeg to taste (1-2 tsp.)
1 tsp. vanilla

Cream sugar and shortening well. Add soda to sour milk and mix well, then pour into sugar and shortening mixture and mix. Sift flour and baking powder into the above; add raisins, nutmeg, eggs and vanilla. Mix well. This is a very rich, heavy cake and usually "falls" in the center. I usually bake it about 1 hour or until a toothpick comes out clean after testing the center. About 350°.

SOUR CREAM COFFEE CAKE — Jean Baumgartner

1 pkg. yellow cake mix
1 c. sour cream
1 pkg. vanilla instant pudding
3/4 c. hot water
4 eggs
1 tsp. butter flavoring
1/4 c. oil
1 tsp. vanilla

Mix all ingredients well.

FILLING:
1/2 c. sugar
2 tsp. cinnamon
1/2 c. nuts

Mix. Grease and flour a 9x12 inch pan. Pour one half of batter in pan. Cover with half of filling mixture. Add remaining batter and top with remainder of filling. Bake 40 minutes at 350°.

FRENCH TOAST — Effie Mullett

2 eggs
1/2 c. cream
Pinch of salt
3 slices bread (3/4 inch thick)

Trim bread and cut in half to form triangles. Combine beaten eggs, cream and salt. Soak bread in the egg-cream mixture thoroughly and fry in vegetable shortening on both sides to a golden brown. Transfer to a clean towel to absorb any excess grease. Then place on a baking sheet and allow to puff up in a 400° oven for approximately three to five minutes. Sprinkle with powdered sugar and serve with applesauce or jelly. Makes two servings.

## LITTLE DOUGHNUTS

Alice Ackerson

Canned biscuits

Cinnamon and sugar mixture or powdered sugar

Heat oil to 360°. Cut "holes" in biscuits. Fry until golden brown. Roll in cinnamon-sugar or dust with powdered sugar. Makes 10 from 1 can biscuits.

## TORTILLAS

Doris Hastings

2 c. flour
1/2 tsp. salt
1 T. baking powder
3/4 c. warm water
3 or 4 T. shortening

Sift dry ingredients and then cut in shortening. Add water, a little at a time, to make dough easy to handle. Form into 2 inch balls, roll flat.

## ZUCCHINI BREAD

Florence Zaun - Edna Archer

3 eggs
1 c. vegetable oil
3 c. sifted flour
1 tsp. salt
1/4 tsp. baking powder
2 c. sugar
2 c. peeled grated zucchini
3 tsp. cinnamon
1 tsp. soda
1/2 c. nuts

Beat the eggs, sugar, oil and zucchini together. Sift the dry ingredients and add to batter. Add nuts. Bake at 325° for 1 hour or until done.

## ZWIEBACK

Anna Adrian

2 1/2 c. milk
3 T. sugar
1/2 c. water
1/2 c. shortening (butter or lard)
1/2 c. margarine
2 pkgs. dry yeast or cakes
1 T. salt
7 c. flour

Warm first five ingredients. Then add yeast and let stand 5 minutes. Add salt and enough flour to make a not too stiff dough. Let rise until very light, about 3/4 hour. Pinch two balls, one slightly larger than the other. Put one on top of the other. Place on greased cookie sheet. Let rise again until very light, about 20 minutes. Bake at 350° about 25 minutes or until nice and brown. Makes 2 dozen zwieback.

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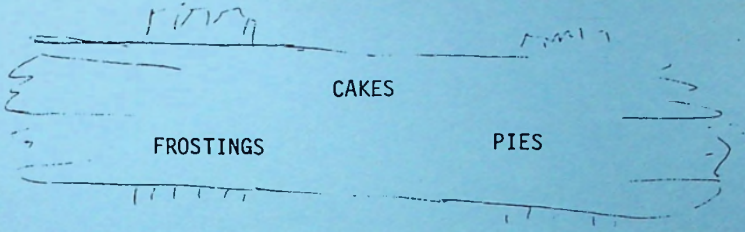
# ADDITIONAL RECIPES

# ADDITIONAL RECIPES




## 300 CLUB

President.....Raymond Cox
Vice President.....Mary Laird
Secretary Treasurer...Pat Lietz

# CAKES - FROSTINGS - PIES

APPLE CAKE — Jo Cox

1 pkg. yellow cake mix
1 can apple pie mix
4 eggs
1/2 c. oil
1/4 lb. oleo
1/2 c. powdered sugar
1 c. flour

Blend cake mix, eggs and oil till smooth. Add apple pie mix. Don't over stir. Spread in greased and floured 9x13 inch pan.

Make topping by mixing together oleo, powdered sugar and flour. Crumbly. Sprinkle over cake. Bake at 350° about 30 minutes. Glaze with powdered sugar icing if desired.

APPLE CAKE (Serves 18) — Effie Mullett

2 c. sugar
1/4 c. orange juice
1 c. oil
2 1/2 tsp. vanilla
4 eggs
3 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 c. chopped nuts

Beat together at high speed for 10 minutes, the eggs, sugar, oil, juice and vanilla. Blend in dry ingredients. Fold in nuts. Make a filling of:

2 c. thinly sliced apples
3 T. sugar
1 tsp. cinnamon

Put 1/3 batter in well greased pan. Arrange 1 cup apple slices on top and sprinkle with 1/2 of sugar-cinnamon mixture. Add remaining batter. Bake at 350° for 1 1/2 hours. Cut in squares. This can be fixed ahead and frozen. Top with Cool Whip.

APPLE CAKE — Nell Nida

1 can Wilderness apple pie filling
2 c. flour
1 c. sugar
1 1/2 tsp. soda
1/2 tsp. salt
2 eggs (beaten)
2/3 c. oil
1 tsp. vanilla
1/2 c. chopped walnuts

Put the apple pie filling in the baking pan. Over this sift the flour, sugar, soda and salt. Add the eggs, oil, vanilla and walnuts. Stir and mix in pan. Bake 30 to 40 minutes in 350° oven. Remove from oven and prick with fork. Cook slowly 1/2 c. sugar, 1/2 c. sour cream and ltsp. soda, stirring until it comes to boil. Add 1/4 c. nuts. Pour over warm cake.

## DIABETIC APPLESAUCE DATE CAKE

Dorothy Middleton

1 stick oleo (melted)
1 1/2 c. dietetic unsweetened applesauce
1-2 T. Sugar Twin
1 (or 2) eggs
1/2 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. cloves
1 tsp. soda
2 c. self-rising flour
3 tsp. vanilla
1 1/2 c. dates (finely chopped and floured)
1/2 c. chopped pecans

Mix melted oleo; add applesauce, Sugar Twin, beaten eggs, spices, soda, salt and vanilla. Add flour, dates and nuts. Mix well. Put in well greased and floured tube pan. Bake at 350° for about 30 minutes. Do not overbake.

## FRESH APPLE CAKE

Alma Hass

1 c. salad oil
2 eggs
2 c. sugar
2 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
3 c. shredded apples
3/4 c. (or 1 c.) nuts
1 c. butterscotch chips

Combine salad oil, eggs and sugar and beat well. Sift together all the dry ingredients. Add shredded apples and nuts.

Spread in a 9x13 inch greased pan and sprinkle with 1 cup of butterscotch chips. Bake at 350° for 50 to 55 minutes.

## APPLE SPICE CAKE

Lois Klepinger

1 box Betty Crocker spice cake mix
1 tsp. soda
2 eggs
1 can Wilderness apple pie filling
1/2 c. boiling water

FROSTING:
Betty Crocker coconut-pecan frosting mix.

Mix in large bowl. Add the boiling water and beat 2 minutes. Bake in a 9x13 inch pan 35 to 40 minutes in 350° oven. Frost when cool. Can be baked in a sheet cake pan for 25 to 30 minutes.

BANANA CAKE — Nina Cole

1 1/2 c. sugar
1/2 c. butter
2 eggs
2 1/4 c. cake flour
1/2 tsp. baking powder
3/4 tsp. soda
1/2 tsp. salt
1 c. riced bananas (or mashed)
1 tsp. vanilla
1/4 c. sour milk

Sift the sugar. Beat butter until soft and add the sifted sugar gradually. Blend until light and creamy. Beat in the eggs. Sift the flour before measuring, then resift with the rest of the dry ingredients. Add to butter and sugar mixture. Then add the other ingredients alternately. Beat batter after each addition until smooth. Bake in a 9x13 or two 9 inch layer pans which have been greased. Bake for about 30 minutes in a 350° oven. Nuts and raisins may be added to batter for variation.

BANANA NUT CAKE — Doris Rush

1/2 c. butter or oleo
1 c. sugar
1 egg (beaten)
2 large or 1 c. bananas
2 c. flour
1 tsp. baking powder
1/8 tsp. salt
1/2 tsp. soda in 4 T. milk
1/2 c. nuts

Cream butter or oleo, sugar and add beaten egg. Add bananas; mix in flour, baking powder, salt and milk.

Grease and flour pan and bake at 325° for 50 minutes.

BANANA SPLIT CAKE — Phyllis Breckbill

2 c. graham cracker crumbs
1 stick oleo (melted)

Mix together and press firmly in a 9x13 inch pan and chill.

2 c. sugar
2 eggs
2 sticks soft oleo
1 tsp. vanilla
1 (20 oz.) can crushed pineapple
3 or 4 chopped bananas

Mix together on electric mixer (no less than 15 minutes) until light and fluffy, the other three ingredients and 1 teaspoon vanilla. Pour over crumb mixture, spread out evenly. Drain 1 large can pineapple; add the bananas and spread over chilled mixture. Add 1 large carton Cool Whip. Top with nuts and maraschino cherries.

## BOHEMIAN CAKE

Evelyn Wilmeth

1 c. butter flavor oil
1 c. brown sugar
1 c. white sugar
2 eggs
2 1/2 c. flour
1 c. buttermilk
1 tsp. each, salt, cinnamon, nutmeg, soda and vanilla

Mix all ingredients at one time. Stir in 1 can coconut and 1 1/2 cup nuts. Bake 1 hour at 350° in a loaf or angel food pan.

ICING:
2 (3 oz.) pkgs. cream cheese
1/2 stick oleo
2 tsp. vanilla

Cream till light and fluffy. Add 1 box powdered sugar and milk if needed, and 1 1/2 cup nuts.

## BUTTER BRICKLE CAKE

Helen Collom

1 pkg. butter brickle cake mix
1 pkg. instant Jello coconut mix
4 eggs
1/2 c. oil
1 c. hot water

Mix as for cake. Use either bundt pan or 2 loaf pans. Bake at 350° for 1 hour.

## CAROL'S CAKE

Peggy Roark

1 (29 oz.) can fruit (peaches, apricots, etc.) juice included
1 butter brickle cake mix (dry)
1/2 c. melted butter or margarine
1 c. coconut
1/2 c. chopped nuts (pecans or walnuts)

Layer in a 9x13 inch ungreased pan in order listed. Bake at 325° for 55 to 60 minutes.

We will mix and bake the dainty cake,
And beat the frosting light.
The sweetest plan to please a man
Is through his appetite.

THE CARTER FAMILY FAVORITE CHOCOLATE CAKE (large) Dorothy Middleton

3 squares unsweetened chocolate
2 1/2 c. sifted flour
2 tsp. baking soda
1/2 tsp. salt
1/2 c. (1 stick) butter (room temperature)
2 1/2 c. firmly packed brown sugar
3 eggs (room temperature)
1 1/2 tsp. vanilla
1 c. sour cream
3/4 c. boiling water

Melt chocolate on a large square of aluminum. Cool to room temperature. Grease oblong pan, 9x13 inches, or jelly roll pan, 15x10 1/2 inches. Sift flour, baking soda and salt. Set aside.

Beat butter in large bowl until light and fluffy. Add brown sugar and beat until no trace of grittiness remains. Add eggs and beat until well blended. Add chocolate and vanilla. Add flour mixture alternately with sour cream, beating after each addition with a wooden spoon.Add boiling water and stir well. Batter will be thin. Pour into pan. Bake for 35 or 40 minutes at 325°.

CHOCOLATE-PEANUT BUTTER FROSTING: (Sybil Carter's recipe)

1/2 c. cocoa
3/4 c. hot water
3/4 c. peanut butter
1 1/2 tsp. vanilla
1/4 tsp. salt
4 1/2 c. sifted confectioners' sugar

Combine cocoa and water. Add peanut butter, vanilla and salt, beating until smooth. Gradually stir in sugar and beat smooth. If needed, add a very little hot water until frosting is of spreading consistency.

CHOCOLATE CHIP DATE CAKE Alma Hass

1 c. dates (chopped)
1 1/2 c. hot water
1 tsp. soda

1/2 c. margarine
1 c. sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
3/4 tsp. soda
1/4 tsp. salt

TOPPING:

1/2 c. brown sugar
1/2 c. nutmeats
1 c. chocolate chips

Mix first three ingredients together and cool. Cream margarine and sugar. Add eggs and vanilla. Sift together flour, 3/4 teaspoon soda and 1/4 teaspoon salt. Add dry ingredients to the

Continued Next Page.

CHOCOLATE CHIP DATE CAKE (Continued).

margarine and egg mixture. Add date mixture last.

TOPPING:

1 pkg. chocolate chips (or less)
1/2 c. nuts
1/2 c. sugar

Put batter in a greased 9x13 inch pan. Sprinkle topping over top of batter. Bake about 40 minutes in a 350° oven.

COCONUT FUDGE CUPCAKES — Alma Hass

2 c. sugar
1 c. cooking oil (Crisco)
2 eggs
3 c. flour
3/4 c. cocoa
2 tsp. soda
2 tsp. baking powder
1 c. hot coffee or water
1 c. buttermilk or sour milk
1 tsp. vanilla
1/2 c. chopped nuts (optional)

FILLING:

1/3 c. sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese (softened)
1 egg
1/2 c. flaked coconut
1 c. (6 oz. pkg.) chocolate chips

Filling - Beat sugar, vanilla, cream cheese and egg until smooth. Stir in coconut and chocolate chips and set aside.

Cupcakes - Generously grease and flour muffin tins or use paper liners. Combine sugar, Crisco oil, and eggs; beat 1 minute at high speed. Add remaining ingredients except filling and nuts. Beat 3 minutes at medium speed, scraping bowl occasionally. By hand, stir in nuts. Fill muffin cups 1/3 full of batter. Drop 1 heaping teaspoon of filling mixture in batter. Bake at 350° for 20 minutes. Sprinkle top with sugar and nuts if desired. Freezes well.

CHARACTER IS NOT MADE IN A CRISIS.....it is only exhibit. The successful people are the ones who can think up things for the rest of the world to keep busy at.

Don Marquis

CRAZY CAKE — Frances Finch - Marsha Libeer

3 c. flour
2 c. sugar
6 T. cocoa
2 tsp. soda
1 tsp. salt
3/4 c. oil
2 T. vinegar
2 tsp. vanilla

Sift dry ingredients together into an ungreased baking pan. Make three holes for the three liquid ingredients. Over all pour 1 cup cold water; stir, then add 1 more cup water. Mix until smooth (The batter will be real thin) Bake in a 350° oven for 35 to 40 minutes.

EGGLESS, MILKLESS SPICE CAKE — Anna Adrian

PART A:

2 c. raisins
2 c. brown sugar
2 c. water
1 c. butter (or shortening)
2 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1/2 tsp. salt
1 tsp. vanilla

Mix part A and cook on top of stove for 10 minutes. Partly cool.

PART B:

3 1/2 c. flour
2 tsp. soda
1/3 c. nuts or dates

Add part B to part A. Bake at 350° for 45 minutes to an hour. Makes a big cake or several loaf cakes. Keeps well.

FALLEN CAKE (or Bix Mix cake) — Doris Hastings

2 c. brown sugar
1 (6 oz.) pkg. Bix Mix biscuit mix
4 eggs
1 tsp. vanilla
1 T. butter
1 c. nuts

Mix all ingredients together and bake in a 9x15 inch greased and floured pan. Bake at 350° for 25 to 30 minutes.

Man is not paid for having brains, but for using them.

FRUIT CAKE — Anna Adrian

Bring to boil:
2 c. sugar
2 c. raisins
1 1/2 c. water
1/4 c. brandy
1/4 c. port (wine)
Add:
1/2 lb. candied fruit
10 big gumdrops (optional)
1/2 c. chopped nuts
Sift in:
1 1/4 tsp. salt
2 tsp. cinnamon
1 tsp. cloves
2 tsp. soda
3 c. flour

Sugar-raisins mixture should be cooled before adding flour. Makes a 3 to 4 pound cake. Should be divided into 2 loaf pans for baking. Bake at 350° for 45 minutes to 1 hour.

"GOOEY" BUTTER CAKE — Effie Mullett

1 large (or 2 small) eggs
1 box yellow cake mix
1 stick butter or oleo
3 T. water

Mix together and press into a 9x13 inch cake pan.

Top with:
2 eggs
1 (8 oz.) pkg. cream cheese
1 lb. box powdered sugar

Mix and pour over cake mixture. Bake at 350° about 40 minutes.

MISSISSIPPI MUD CAKE — Frances Finch

2 sticks oleo
2 T. cocoa
2 c. sugar
1 tsp. vanilla
1 1/2 c. flour
1 1/2 c. coconut
4 eggs
1 1/2 c. pecans
1/4 tsp. salt

Cream sugar, oleo, eggs and vanilla. Add sifted flour, cocoa and salt. Add nuts. Beat 2 minutes, then pour into a greased 9x15 inch pan. Bake 35 to 40 minutes at 350°.

Remove from oven and top immediately with 1 large jar of Marshmallow Creme. Let cool, then frost with the following:

1 (1 lb.) box powdered sugar
1/2 c. cocoa
1 stick oleo
1/2 c. condensed milk
1 tsp. vanilla
1 c. pecans

Cream all this together and spread on the cooled cake. Refrigerate.

MISSISSIPPI MUD CAKE — Gertrude Jeter

1 c. oleo
2 c. sugar
1 tsp. vanilla
1 1/2 c. pecans
4 eggs
1/3 c. cocoa
1 1/2 c. flour
1 1/2 c. coconut

FROSTING:
1 stick oleo
1/2 c. cocoa
1/2 c. Carnation milk
1 box powdered sugar

OR: a box icing mix may be used if desired.

Cream together oleo, eggs, sugar, vanilla and cocoa. Add flour, pecans and coconut. Grease and flour a 9x13 inch pan. Bake at 350° for 40 minutes. When you take it from the oven, cover with 1 jar Marshmallow Creme or 10 ounce package of miniature marshmallows. After cool, frost.

NO BAKE FRUIT CAKE — Doris Hastings

3/4 c. milk
1 lb. marshmallows
1 lb. graham crackers
1 lb. seedless white raisins
1 pt. mixed fruit
4 c. nuts

Heat milk, dissolve marshmallows. Crush crackers (not fine); mix with fruit and nuts. Add 1/2 cup wine (Mogen David) to milk-marshmallow mixture and add to crackers and fruit. Blend well but do not overmix. Put in a 2 quart dish. Press mixture to shape of container. Keep in refrigerator.

OATMEAL CHOCOLATE CHIP CAKE — Alma Hass

Part 1:
1 1/2 c. boiling water
1 c. quick oatmeal
1/2 c. chocolate chips

Part 2:
1 c. oleo
2 eggs
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla

Part 3:
1 1/2 c. sifted flour
1 tsp. soda
1/2 tsp. salt

Mix boiling water, oatmeal and chocolate chips and set aside. Cream together oleo, sugar, eggs and vanilla. Add the first two

Continued Next Page.

OATMEAL CHOCOLATE CHIP CAKE (Continued).

mixtures together. Then add the sifted ingredients. Pour in a large Pyrex, well greased, and sprinkle with 1/2 cup walnut meats and 1 cup chocolate chips. You can use coconut also. Bake at 350° about 45 minutes in a 9x12 inch pan.

ORANGE CAKE — Nadine Dymond

1/2 c. shortening
1 c. sugar
1 c. sour milk
1 c. raisins
1 orange peel
2 c. flour
1 tsp. soda
Pinch of salt
1/2-1 c. sugar
Juice of 1 orange

Grind raisins and orange peel. Bake in a 13x9 inch pan in a moderate oven, 350°, for 35 minutes. While still hot, sprinkle with the 1/2 to 1 cup sugar and squeeze the juice of the peeled orange over to dissolve the sugar.

Very good hot or cold.

ORANGE CAKE — Effie Mullett

1 lb. chopped orange candy slices
2 c. walnuts
1 lb. pkg. dates (chopped)
1 c. flaked coconut (3 1/2 oz. can)
1/2 c. flour (mix with fruit and nuts)
1 c. butter or oleo
2 c. sugar
4 eggs
1 tsp. soda
1/2 c. buttermilk
3 c. flour
1/2 tsp. salt
1 c. orange juice
2 c. powdered sugar

Mix butter or oleo and sugar until light. Add eggs, one at a time. Combine soda with buttermilk, add to above with 3 cups flour and 1/2 teaspoon salt. Add fruit mixture and mix well. Put into a large greased and floured tube pan. Bake at 300° for 1 hour and 45 minutes.

Mix 1 cup orange juice and 2 cups powdered sugar. Pour over the hot cake and let cake cool. Let stand in pan in refrigerator for 24 hours. Remove from the pan and wrap in foil.

No one is unemployed who minds his own business.

PERSIMMON BLACK WALNUT CAKE — Lena M. Birt

3/4 c. sugar
3 T. melted butter
1/2 c. milk
2/3 tsp. baking powder
1/2 tsp. cinnamon
Pinch of ground cloves
1 egg (beaten)
1 c. plus 6 T. sifted flour
1/2 c. persimmon pulp
2/3 tsp. soda
1/2 tsp. salt
1/4 c. chopped black walnuts

Blend dry ingredients together; add butter, milk and persimmon pulp. Mix until well blended. Add egg and walnuts. Pour into well greased 8x8 inch pan. Bake in a 350° oven for 35 minutes or until done.

I double this recipe and use a 9x13 inch pan. Ice with a caramel icing.

PINEAPPLE SHEET CAKE — Dorothy Wilson - Peggy Roark

2 c. flour
2 c. sugar
20 oz. can crushed pineapple and juice
1 tsp. vanilla
1/2 c. nuts
2 tsp. soda
2 eggs (slightly beaten)

ICING:
8 oz. cream cheese (softened)
1 3/4 c. powdered sugar
1 stick oleo

Mix the eggs, sugar, flour, pineapple, soda, nuts and vanilla thoroughly by hand. Pour into greased and floured sheet pan, 15 1/2x10 1/2x1 inch. Bake at 350° for 25 minutes.

Beat frosting until smooth and put on cake while hot.

PRUNE CAKE — Evelyn Wilmeth

1 1/2 c. sugar
1 c. oil
3 eggs
2 c. flour
1 tsp. soda
1 tsp. each cinnamon, nutmeg, allspice and salt
1 c. buttermilk
1 c. cooked prunes (mushy)
1 c. chopped nuts
1 tsp. vanilla

Blend sugar, oil; then add eggs. Sift dry ingredients together Mix all ingredients together well. Bake 1 hour at 300°. When done punch holes in cake and pour sauce over cake while hot.

Continued Next Page.

PRUNE CAKE (Continued).

BUTTERMILK SAUCE:

1 c. sugar
1/2 c. buttermilk
1/2 c. oleo
1/2 tsp. soda
2 tsp. vanilla

Boil 1 minute; do not beat. Pour over cake.

PUMPKIN CRUNCH CAKE — Gertrude Jeter

1 c. milk
3 eggs
1 c. sugar
1 tsp. cinnamon
1/4 tsp. ginger
1/8 tsp. cloves
1/2 tsp. salt
1 (No. 2 1/2) can pumpkin
1 pkg. yellow cake mix
1 1/2 stick oleo
3/4 c. chopped nuts

Mix eggs, milk, sugar, pumpkin and spices. Pour into a 9x13 inch pan. Sprinkle dry cake mix over top of mixture. Drizzle melted oleo over top. Sprinkle nuts on top and bake 1 hour at 350° or until browned. Can be served with Cool Whip on top if desired.

SODA CRACKER CAKE — Dorothy Middleton

3 egg whites
1/2 tsp. cream of tartar
1 c. sugar
18 soda crackers (crushed)
1 c. chopped nuts
1/2 pt. whipping cream
1 small can crushed pineapple
1 T. vanilla

Beat egg whites until frothy; add cream of tartar. Beat until stiff. Gradually add sugar a tablespoon at a time. Add nuts, vanilla and crackers. Bake 30 to 40 minutes at 325°. Cool. Whip cream; add 2 tablespoons sugar. Pour pineapple and whipped cream on top of cake. Chill. Coconut may be sprinkled on top if desired.

Yesterday is a canceled check. Tomorrow is a promissory note. Today is ready cash. Use it wisely. It is the most precious possession you can have.

SPICED CUPCAKES — Dorothy Middleton

1/2 c. margarine
1 1/2 c. brown sugar
2 eggs
2 c. flour
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda
1 c. buttermilk
1 c. nuts

Beat margarine, sugar and eggs together. Sift together flour, nutmeg, cinnamon and soda. Add sifted dry ingredients to margarine mixture alternating with 1 cup buttermilk. Fold in 1 cup nuts. Bake 20 minutes at 400°. Batter will keep several weeks in refrigerator.

SPICED PUMPKIN CAKE — Eleanor Legleiter

1 pkg. spice cake mix
3/4 c. milk (if pumpkin is dry, 1 c.)
1 c. chopped dates
1/4 c. chopped maraschino cherries
2 eggs
1 c. pumpkin
1 c. nuts

FROSTING:
1/2 c. brown sugar
1 stick oleo
4 T. cream
1 1/2 tsp. vanilla
3 c. powdered sugar
Nuts and cherries (optional)

Mix cake mix, eggs, pumpkin and milk. Beat well. Add dates, nuts and cherries. Bake in angel food pan at 350° for 1 hour or until done when tested with toothpick.

SUGARLESS ALMOND-APRICOT FRUITCAKE — Dorothy Middleton

1 1/2 c. whole blanched almonds
1 c. whole wheat flour
1 1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
3 T. vegetable oil
2 eggs
1/2 c. dried apricots (quartered)
1 c. golden seedless raisins
1 1/2 c. grated carrots
1/2 c. apple juice
3 T. grated orange rind

Spread almonds in shallow baking pan; toast in 350° oven for 10 minutes. Cool. Grind 3/4 cup of toasted almonds in electric blender, stop and go fashion. Combine with remaining ingredients, mixing well. Turn into two greased and floured 7 1/2x3 1/2x2 1/4 inch loaf pans. Bake at 350° for 50 minutes or until cake starts to pull away from sides of pans. Invert onto wire racks.
VARIATION: 1/2 cup honey may be mixed into batter.

## TRIPLE CHOCOLATE CAKE

Rosemary Benn

1 pkg. chocolate cake mix
1 3/4 c. milk
1 (12 oz.) pkg. Baker's chocolate flavor baking chips
1 pkg. Jello instant pudding mix (chocolate)
2 eggs

Combine cake mix, pudding mix, milk, eggs and chips in a large bowl. Mix by hand until well blended, about 2 minutes. Pour into a greased and floured 10 inch bundt or tube pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly pressed. Do not overbake. Cool 15 minutes in pan, remove from pan and finish cooling on rack. Sprinkle with confectioners' sugar, if desired. (Follow directions)

## UGLY DUCKLING PUDDING CAKE

Rosemary Benn

1 pkg. yellow cake mix
1 (16 oz.) can fruit cocktail (including syrup)
4 eggs
1/2 c. firmly packed brown sugar
1 pkg. Jello instant lemon pudding mix
1 c. Angel Flake coconut
1/4 c. oil
1/2 c. nuts, chopped (optional)

Blend all ingredients except brown sugar and nuts in large mixer bowl. Beat 4 minutes at medium speed. Pour into greased and floured 13x9 inch pan. Sprinkle with brown sugar and nuts. Bake at 325° for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not underbake. Cool in pan 15 minutes. Spoon hot butter glaze over warm cake. Top with Cool Whip if desired.

BUTTER GLAZE:

Combine 1/2 cup butter, 1/2 cup sugar and 1/2 cup evaporated milk in saucepan; boil 2 minutes. Stir in 1 1/3 cups Angel Flake coconut.

## CARAMEL FROSTING

Peggy Roark

1 c. brown sugar
1/2 c. white sugar
1 T. flour
2 T. butter
1/2 c. milk or cream

Cook slowly until thickened. Remove from heat. Cool slightly and spread on cake.

CHOCOLATE CAKE ICING — Barbara Headrick

Cook in double boiler until thick:
1 can Eagle Brand milk
2 squares unsweetened chocolate
Will ice a 13x9 inch cake.

CHOCOLATE FROSTING — Peggy Roark

3 T. cocoa
1 c. sugar
1/4 c. margarine
1/4 c. milk
Mix all ingredients. Boil one minute. Remove from heat. Beat until thick and spread on cake.

QUICK FUDGE FROSTING — Anna Adrian

1/4 c. butter
1/2 c. cocoa
1 c. sugar
1/4 c. milk
Pinch of salt
1/4 tsp. vanilla (optional)
Melt butter and add other ingredients, stirring until dissolved. Bring to a rolling boil for 1 minute. Beat until creamy and thick enough to spread.

GOLDEN BUTTER ICING — Marsha Libeer

1/2 c. butter
2 T. sour cream
1/4 tsp. vanilla
2 c. sifted confectioners' sugar
Lightly brown butter; add cream. Add vanilla. Add sugar and beat until smooth and thick enough to spread.

APPLE CRUMB PIE — Peggy Roark

4 large tart apples
1/2 c. sugar
1 tsp. cinnamon
1 recipe plain pastry
Pare apples. Cut into eighths and arrange in 9 inch pan. Mix 1/3 cup sugar with cinnamon and sprinkle over apples.

TOPPING:
1/2 c. sugar
3/4 c. flour
1/3 c. butter
Sift 1/2 cup sugar with flour. Cut in butter until crumbly. Sprinkle over apples. Bake at 400° for 40 to 50 minutes.

## APPLE PANDOWDY

Alice Ackerson

Pie crust
1 can apple slices (drained)
6 T. maple flavored syrup
1/2 c. brown sugar (packed)
3 T. melted butter or oleo

Heat oven to 425°. Prepare crust for 2 crust pie. Stir together apple slices and brown sugar; turn into pastry lined pan. Top with butter and 3 tablespoons of syrup. Cover with top crust, seal and flute, cutting slits.

Bake 15 minutes; remove from oven and drizzle remaining syrup on top. Cover edge with 2 to 3 inch strip of aluminum foil to prevent excessive browning and bake 25 minutes more. Serve warm, and if desired, pour on more syrup.

## BUTTERMILK PIE

Jo Cox

1/3 c. butter
1 c. sugar
3 beaten egg yolks
3 T. flour
1/4 tsp. salt
1 tsp. lemon juice
1/2 tsp. lemon peel
1 1/2 c. buttermilk
3 egg whites (beaten)
1 unbaked 9 inch pie crust

Preheat oven to 450°. Cream butter and sugar; add egg yolks and beat well. Add next 4 ingredients and mix. Add buttermilk, fold in egg whites. Bake ten minutes at 450°. Reduce heat to 350° for 40 to 50 minutes. Pie will have custard texture.

## BUTTERSCOTCH PIE

Nadine Dymond

2 c. milk (scalded)
2 eggs (well beaten)
Salt
Baked pie shell
1 c. brown sugar
3 T. cornstarch
3/4 tsp. vanilla

Combine sugar, salt and cornstarch. Add eggs and mix thoroughly. Add hot milk slowly, stirring constantly. Cook over hot water until thick and smooth. Cool. Add vanilla. Pour into baked pie shell. Serve with whipped cream. If desired, caramelize 2 tablespoons sugar dissolved in 1 tablespoon water added to cream gives intensity of flavor.

If you use Jello butterscotch pudding mix, add an extra egg and extra sugar. For 2 pies, use 3 eggs extra and use the whites for meringue and more sugar.

MAKE BUT DON'T BAKE CHOCOLATE PIE — Jo Cox

1 qt. (any flavor) ice cream (softened)
2 c. Cool Whip
1 c. Angel Flake coconut

CHOCOLATE CRUST:
1 (4 oz.) pkg. German sweet chocolate
2 T. margarine
2 c. coconut

Melt German sweet chocolate and margarine over low heat. Stir in the 2 cups of coconut and mix well. Press on bottom and sides of a 9 inch piepan. Freeze.

Spread softened ice cream evenly into crust. Spread whipped topping over ice cream and top with coconut. Freeze till firm.

AMAZING COCONUT PIE — Pat Lietz - Alice Ackerson - Jo Cox

2 c. milk
3/4 c. sugar
1/2 c. biscuit mix
4 eggs
1/4 c. oleo
1 1/2 tsp. vanilla
1 c. flake coconut

Combine milk, sugar, biscuit mix, eggs, oleo and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9 inch piepan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool. This pie is called amazing because it makes its own crust.

FRUIT COBBLER — Nadine Dymond

Crushed pineapple
Peaches
Crust for double pie
Raw apples (sweetened and cooked a little, add lemon if not tart)
Add 1 1/2 tsp. baking powder

Use a 9x13 inch pan. Put a layer of crust on bottom, fruit, crust on top. Sprinkle each layer of fruit with 1/4 c. sugar and 1/2 stick butter or oleo. Bake 30 minutes at 350° until brown. Serve with whipped cream.

The girl who thinks no man is good enough for her may be right -- Then again she may be left.

FRUIT SALAD PIE — Nadine Dymond

1 can cherries
1 1/2 or 2 bananas
1 baked pie shell
1 small can pineapple
Whipped cream

Thicken and sweeten cherries (cooked down) put them in the shell. Slice bananas over cherries. Over this pour thickened and sweetened pineapple. Whipped cream on top. Chill and serve.

GRAPE JUICE PIE — Alice Maltbie

2 1/4 c. grape juice
1 1/2 c. sugar
3 eggs (beaten)
5 T. cornstarch
1 1/2 T. lemon juice
1 1/2 T. butter

Cook in a double boiler as for cream pie. Pour into baked pie shell. Top with whipped cream or prepared topping. Makes a 9 inch pie.

IMPOSSIBLE PIE — Florence Schaar - Lou Lane - Nadine Dymond

4 eggs
2 c. sugar
2 c. milk
1 tsp. vanilla
1/2 T. baking powder
1/2 c. flour
Pinch of salt
1 stick melted margarine
1 can flake coconut
1/2 tsp. nutmeg (optional)

Beat eggs; add sugar, milk and mix well. Add flour, salt and baking powder which has been sifted together. Add melted margarine. Add coconut. Pour into 2 pie tins lightly greased. Bake at 350° for 30 minutes or until set. Makes two 8 inch pies. Makes its own crust.

KEY LIME PIE — Dorothy Middleton

1 can condensed milk
4 eggs (separated)
1/2 c. lime juice
1/2 tsp. cream of tartar
6 T. sugar

Mix condensed milk, 4 egg yolks and lime juice. Beat 1 egg white stiff. Fold into milk-egg yolk mixture.

Beat 3 egg whites and gradually add 6 tablespoons sugar and 1/2 teaspoon cream of tartar. Put into baked pie shell and bake till egg whites are golden brown at 350°.

MOTHER'S MINCE MEAT — Agnes Grandle

Small chuck roast (cook slowly, use broth and grind meat)
1 lb. seedless raisins
3 c. apple cider
1 1/2 c. white sugar
1/2 c. brown sugar
4 c. apples, chopped fine (Jonathan or Winesaps)
1/2 tsp. cloves
1/2-3/4 c. candied fruit (cut fine)
1/2 c. bourbon (optional)
1 lb. currants
2 c. beef (ground fine)
1 c. beef broth
1/4 c. molasses
1/2 tsp. salt
2 tsp. cinnamon
1/2 c. ground suet (optional)
1/2 c. orange juice

Cook all together slowly. Stir often, until thick enough, about an hour. Makes 4 pies.

OATMEAL PIE — Betty Zinn

2/3 c. white sugar
2/3 c. dark Karo
2/3 c. quick oatmeal
2 eggs
1 stick oleo or butter
1 tsp. vanilla
1 c. pecans (chopped)

Mix the above together and put in unbaked pie shell. Bake in 350° oven 40 to 50 minutes.

CRUMBLE PEACH PIE — Jean Baumgartner

Slice 4 cups fresh peaches into a mixing bowl.
Add:
1 c. sugar
1/4 c. flour
1/2 tsp. cinnamon

Mix gently. Turn into an unbaked 9 inch pie crust and add the following topping:
1/2 c. butter or margarine
3/4 c. flour
1/2 c. granulated or brown sugar

Mix topping with pastry blender until fine. Spread evenly over pie filling. Bake for 10 minutes at 450° and for 30 minutes at 350°. Pie is best when served warm.

A rumor is about as hard to unspread as butter.

## GLAZE PEACH PIE

Viola Duerksen

PASTRY:

1/2 c. liquid shortening
1 1/2 c. flour
1/2 tsp. salt
2 T. sugar
2 T. milk

GLAZE:

1/2 c. sugar
3 T. white Karo
3 T. cornstarch
1 c. water
2 T. peach Jello (or orange)

Combine pastry ingredients and press in piepan and bake at 400° for 12 to 15 minutes. Cool.

Cook sugar, Karo syrup, cornstarch and water till thick and clear, stirring constantly. Take off stove and add 2 tablespoons peach Jello (orange will do). Cool a little and add 5 to 6 sliced fresh peaches. Spread in crust and let stand several hours. Does not need to be refrigerated.

## PEANUT BUTTER PIE

Nadine Dymond

3 egg yolks
4 T. peanut butter
2 c. boiling water
4 T. flour
3/4 c. sugar
1 tsp. vanilla

Boil water; add peanut butter until melted, then add sugar and flour. Cook until thick. Take off burner and add the beaten egg yolks. Pour into baked 9 inch pie shell.

Make a meringue of the 3 egg whites, 1/4 teaspoon cream of tartar, 1/2 teaspoon vanilla and 6 tablespoons sugar. Beat whites with cream of tartar till frothy; gradually beat in sugar. Continue beating until stiff and glossy. Pile meringue onto pie filling; seal edges with meringue. Bake 8 to 10 minutes at 400°.

Let others share your sunny days
And you will find it true
That others will be glad to share
The rainy days with you.

PECAN PIE — Alice Ackerson

Pie crust with 2 T. finely chopped pecans
3 eggs
1 c. sugar
1/2 tsp. salt
2 T. melted butter
1/2 c. dark corn syrup
1/2 c. whipping cream
1 tsp. vanilla
1/4 c. brandy
1 c. pecan halves

Heat oven to 375°. Prepare one crust pastry, adding chopped nuts to dry ingredients before adding the liquid.

In small mixer bowl, beat eggs, sugar, salt, butter, syrup and cream. Stir in vanilla, brandy and pecan halves. Pour into pastry lined pan. Bake 40 to 50 minutes or until filling is set and pastry is golden brown.

PECAN PIE — Dora Gunter

1 c. sugar
3 eggs
1 tsp. vanilla
Unbaked pie shell
1 c. syrup
1 c. pecans
1 pinch salt

Beat about 1 minute. Add pecans and put in pie shell. Bake at 350° about 1 hour.

NOTE: You may use brown sugar and white syrup or white sugar and brown syrup. (recipe requested)

PINK LEMONADE PIE — Lois Klepinger - Nadine Dymond

1 (9 inch) graham cracker pie shell
1 can Eagle brand condensed milk (chill)
1 (6 oz.) can frozen pink lemonade
1 (9-10 oz. ) carton Cool Whip

Mix condensed milk and lemonade. Stir in Cool Whip and mix well. Pour into pie shell. Best if refrigerated overnight.

If you think the world is all wrong,
Remember that it contains people like you.

NEVER BOIL OVER APPLE PIE — Alice Ackerson

1/2 c. sugar
2 T. flour
1/4 tsp. nutmeg
1/3 c. water
1/2 c. corn syrup
1/4 tsp. cinnamon
1 tsp. butter

Bake 9 inch pie as usual, using thinly sliced tart apples. While pie is baking, make syrup of above ingredients, boiling about 10 minutes or until it reaches 220°. As you remove pie from oven, pour syrup into it through funnel placed in center of top crust. Tilt pie slowly to allow juice to penetrate cooked apples.

CHIFFON PUMPKIN PIE — Evelyn Ammann

1 envelope unflavored gelatin
1/2 c. water
1/2 tsp. nutmeg
1/4 tsp. ginger
Non-nutritive sweetener equal to 3/4 c. sugar
Pastry for 1 (9 inch) pie crust
1 c. evaporated milk (undiluted)
1 c. (4 med.) eggs (separated)
1/2 tsp. cinnamon
1/2 tsp. salt
1 1/4 c. canned pumpkin

Exchanges per serving: 1 = 1/2 meat - 1/4 milk. 1 "B" vegetable. 1 pastry = 1 bread 1 1/2 fat. Calories: filling 85 - pastry 135.

Line a 9 inch pie plate with desired crust. Bake; cool. Combine gelatin, evaporated milk, water, egg yolks, spices and salt. Beat well. Stir and cook in the top of double boiler until the consistency of medium white sauce (10 minutes). Stir in sweetener. Place in refrigerator until cold. Beat whites until they form soft peaks. Fold pumpkin into gelatin mixture. Add beaten egg whites carefully. Pour into pie shell and chill until set. (recipe requested)

DIETETIC PUMPKIN PARFAIT PIE — Faneta Fitchett

1 envelope unflavored gelatin
1 c. canned pumpkin
1/2 tsp. cinnamon
1/4 tsp. ginger
1 c. dietetic vanilla ice cream (softened)
1 1/2 c. skim milk
Pinch of salt
1/4 tsp. nutmeg
1/8 tsp. cloves (scant)
1/2 tsp. vanilla (could use 1 tsp.)

In a saucepan, soften gelatin in skim milk. Blend in pumpkin and spices. Cook over a low heat, stirring constantly until it comes to a boil. Remove from heat. Blend in other ingredients

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DIETETIC PUMPKIN PARFAIT PIE (Continued).

until well combined. Chill until slightly thickened, but not set. By hand stir briskly until smooth and pour into graham cracker crumb crust. Chill until firm, about 2 to 3 hours.

PUMPKIN PIE — Agnes Grandle

1 1/4 c. pumpkin (No. 2 can)
3 med. eggs (beat lightly)
1 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. cloves
2 T. molasses
2/3 c. sugar (half brown)
1 c. coffee cream or 1 small can of milk
1/4 tsp. ginger
1/4 tsp. nutmeg

TOPPING:
2 T. brown sugar
1 T. flour
1 T. butter
1/4-1/2 c. chopped pecans

When the above pumpkin custard is partially baked, sprinkle the topping mixture over it and continue baking. This is a super pie. Bake at 425° for 45 minutes.

RAISIN CREAM PIE — Peggy Roark

1 c. cooked raisins
1 c. cream
1 T. flour
1 scant cup sugar
2 egg yolks (beaten)

Cook until thickened. Pour into baked pie crust.

NINE INCH SINGLE PIE CRUST:
1 1/3 c. sifted flour
1/2 tsp. salt
1/2 c. plus 1 heaping T. Crisco
3 T. water

RHUBARB PIE — Jean Baumgartner

4 c. rhubarb (cut into 1/2 inch pieces)
1 egg (slightly beaten)
1 T. lemon juice
1/2 tsp. grated lemon rind
4 T. flour
1/4 tsp. salt
1/4 tsp. nutmeg
1 1/2 c. sugar
1 recipe plain pastry

Combine rhubarb, egg, lemon juice, and lemon rind in bowl. Blend together flour, salt, nutmeg and sugar. Add to the rhubarb mixture. Place in pie shell. Add top crust, seal and prick. Bake at 425° for 10 minutes, then at 350° for 50 minutes. Makes one 9 inch pie.

## SOUTHERN PIE

Nadine Dymond

1 (9 inch) unbaked pie shell
1/2 c. grapenut cereal
1/2 c. warm water
3 eggs (well beaten)
3/4 c. sugar
1 c. dark corn syrup
3 T. melted butter
1 tsp. vanilla
1/8 tsp. salt

Combine cereal and water; let stand until water is absorbed. Meanwhile, blend eggs with sugar, syrup, butter, vanilla and salt. Fold in softened cereal; pour into pie shell. Bake at 350° for 50 minutes or until filling is puffed completely across top. Cool before serving with whipped cream.

## SPRING FRUIT PIE

Nadine Dymond

2 c. (1 pt.) sliced strawberries
2 c. (1 inch pieces) rhubarb
1/2 c. drained crushed pineapple
2 T. lemon juice
1 c. sugar
1/4 c. cornstarch
1 (9 inch) double crust pastry
2 T. oleo

Stir together strawberries, rhubarb, pineapple and lemon juice. Add sugar, cornstarch and salt. Toss well. Roll a 9 inch pie plate with 1/2 of the pastry. Pour fruit mixture into pastry lined plate. Dot with oleo. Cover with remaining pastry. Cut slit to let steam escape. Seal and flute edges. Bake in a 425° oven for 40 to 45 minutes or until lightly browned.

NOTE: To make 2 pies, Nadine uses 1 large bag frozen rhubarb, 1 box thawed strawberries (10 oz.), 1 (3 oz.) box strawberry gelatin, 1 cup pineapple, 2 cups of sugar, 1/2 cup cornstarch, 4 tablespoons lemon juice, 2 dashes of salt and 4 tablespoons oleo.

## FRESH STRAWBERRY PIE

Dorothy Middleton - Nadine Dymond

1 baked pie shell (cooled)
1 c. water
3 T. cornstarch
Dash of salt
1 qt. fresh strawberries
1 c. sugar
3 T. dry strawberry gelatin

Cook water, sugar, salt and cornstarch until thick and clear. Add dry gelatin and stir until dissolved. Cool.

Wash, drain and slice the strawberries. Mix with the gelatin mixture and pour into baked pie shell. Top with Cool Whip.

STRAWBERRY ICEBOX PIE — Barbara Headrick

24 large marshmallows
1 pkg. frozen strawberries (drained, reserving juice)
1 pt. whipping cream
1 vanilla wafer pie crust or 1 baked pie shell

Melt marshmallows and 7 tablespoons strawberry liquid in saucepan. Cool. Whip cream and mix all ingredients together. Pour into crust; chill for 6 hours. 6 to 8 servings.

DIETETIC GRAHAM CRACKER CRUST — Faneta Fitchett

2 T. margarine
Sweetener to equal 3 T. sugar
2 T. warm water
1 c. graham cracker crumbs (9-11 crackers)

Melt margarine; add water and sweetener. Stir in graham crackers. Press in the piepan. Bake at 400° for 6 to 8 minutes.

1/8 pie = 1 bread - 1/2 c. whole milk - 1 fruit - 1/2 fat.

GRAHAM CRACKER PIE CRUST — Nadine Dymond

12 graham crackers
1 T. sugar
1/3 c. butter

Roll crackers fine and mix with softened butter and sugar. Press the mixture firmly in an even layer against the sides and bottom of buttered pie plate. Fill and bake 25 minutes in moderate oven.

PIE CRUST — Nadine Dymond

2 c. flour
1 1/2 tsp. salt
1/2 c. oil
1/4 c. milk

Sift flour and salt. Pour 1/4 cup milk in a see through measuring cup; pour oil on top. Make a well in your sifted flour and pour in all at once. Stir with a fork until mixed well.

Divide in two. Put between wax paper and roll the size of your piepan, lifting paper off dough several times to straighten. Take off top paper and lift over pie dish and gently let fall. This is always the same as no flour is added. Makes 2.

To spead kindly does not hurt the tongue.

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# ADDITIONAL RECIPES

COOKIES

MEN GOLFERS

President.....Keith Roark
Secretary.....Larry Headrick
Treasurer.....Earl Baumoartner

# COOKIES

## A "GOODIE" COOKIE

Rose Bochow

1 1/4 c. Capt. Crunch peanut butter cereal
1 lb. almond bark or white chocolate
1/2 c. dry roasted peanuts
1 1/2 c. miniature marshmallows

Melt white chocolate in double boiler over low heat. Add cereal and peanuts. Cool and add marshmallows last so they will stay whole and not melt. Put out in patties on waxed paper in size desired.

## ALMOND COOKIES

Janet Sybole

1 c. margarine or butter
1 c. liquid oil (Wesson, Mazola, etc.)
2 c. white sugar
2 tsp. cream of tartar
2 tsp. almond flavoring
5 c. flour
1/4 tsp. salt
2 tsp. baking soda
2 eggs

Cream together margarine or butter, oil and sugar. Sift dry ingredients together and add to creamed mixture. Mix thoroughly. Add eggs and almond flavoring and mix well. Roll into individual balls about 1 inch or less. (These will expand while baking, so don't make balls too large.) Roll balls in sugar and place on ungreased baking sheet. Do not crowd together. Press with a fork to flatten. Bake 10 minutes at 375°. Vanilla can be substituted for the almond flavoring for an excellent sugar cookie. Makes approximately 100 small cookies.

## APPLESAUCE DROP COOKIES

Barbara Headrick - Zelma Myers

1 c. raisins
1 c. thick applesauce
1 c. brown sugar (firmly packed)
1/2 c. shortening
1 egg (unbeaten)
2 c. all-purpose flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves

Mix raisins and applesauce; set aside. Combine shortening, sugar and egg. Beat until creamy. Add applesauce and raisins. Mix well and add all the dry ingredients which have been sifted together. Add 1 cup nuts if desired. Drop by teaspoonfuls 2 inches apart on greased cookie sheet. Bake at 375° for 13 to 15 minutes. Makes about 4 dozen.

APRICOT BARS — Phyllis Breckbill

1 1/2 c. flour
1 tsp. baking powder
1 c. brown sugar
1 1/2 c. oatmeal
3/4 c. butter
1 1/2 c. apricot jam or preserves
2 T. lemon juice
1/2 c. chopped nuts

Mix together first four ingredients. Cut in butter until crumbly. Pack 1/2 to 2/3 mixture in a 13x9x2 inch pan. Spread with apricot jam mixed with lemon juice. Put rest of crumbs and nuts, if you wish, on top. Bake at 350° for 30 minutes.

APRICOT BROWN SUGAR COOKIES — Pearl Castello

1 c. brown sugar (firm)
1 egg
1 1/2 c. flour
1 c. walnuts
2 sticks oleo
1 1/2 tsp. baking powder
1 tsp. vanilla
1/2 c. apricot jam

Beat all the ingredients together, except jam. Stir in flour. Spread 1/2 batter in a 9 inch square buttered pan. Spread apricot jam on top. Spread the rest of batter. Bake at 325° for 50 minutes. Cool 10 minutes.

BOURBON BALLS OR RUM BALLS — Lois Jacobs

3 T. white syrup
2 c. broken pecan meats
2 T. cocoa
2 c. crushed vanilla wafers
2 c. sifted powdered sugar
1/2 c. bourbon, rum or brandy

Mix all ingredients; form into balls and roll in more powdered sugar. Store in a cool place.

BRILLIANT COOKIE SLICES — Viola Duerksen

1 c. butter
1 egg
2 1/4 c. sifted flour
1 c. candied cherries (cut up)
1 c. sifted powdered sugar
1 tsp. vanilla
1 c. pecan halves
1 c. candied green pineapple (cut up)

Cream butter and powdered sugar. Blend in egg and vanilla. Add the flour. Mix well. Stir in nuts and cherries and pineapple. Chill 1 hour. Divide in thirds. Shape into rolls 10 inches long. Wrap in wax paper. Chill at least 3 hours or overnight. Cut into 1/8 inch slices. Place on ungreased cookie sheet. Bake until delicately browned on the edges, about 15 minutes, at 325°. These are delicious and beautiful Christmas cookies.

BROWNIES — Helen Collom

1 stick oleo
4 eggs (one at a time)
1 c. chocolate syrup
1/2 c. nutmeats
1 c. sugar
1 tsp. vanilla
1 c. plus 1 T. flour

FROSTING:
6 T. oleo
1 1/2 c. sugar
6 T. milk
1/2 c. chocolate bits

Beat together oleo, sugar and eggs, one at a time. Add vanilla, chocolate syrup, flour and nuts. Beat well. Bake 30 minutes at 350° in an 11x15 inch pan.

Bring ingredients for frosting to a rolling boil for 1/2 minute. Remove from heat and add chocolate bits. Beat and spread on hot brownies.

BUTTERSCOTCH REFRIGERATOR COOKIES — Helen Collom

2 c. brown sugar
2 eggs
1 tsp. soda
1 tsp. salt
1/2 c. nutmeats
1 c. shortening
1 tsp. vanilla
1 tsp. cream of tartar
3 1/2-4 c. flour

Cream the brown sugar and shortening. Add eggs and vanilla. Sift dry ingredients and add to creamed mixture. Add nuts. Make into rolls. Chill. Slice and bake 30 minutes at 375° for 10 minutes. (Rolls may be frozen.)

CANDY ORANGE COOKIES — Effie Mullett

1 lb. candy orange slices
6 T. boiling water
1/2 c. oleo
2 1/4 c. sugar
4 eggs
2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 c. chopped nuts

Cream oleo and sugar. Add eggs and mix well. Sift dry ingredients and add to the cream mixture. Add orange mix and nuts. Pour into greased and 15 1/2x10 1/2 inch jelly roll pan. Bake 35 minutes at 350°. Do not overbake. (They should be chewy like brownies.) Dust with powdered sugar while hot. Cool and cut into squares.

CARAMEL LAYER CHOCOLATE SQUARES — Doris Hastings

14 oz. pkg. light caramels (about 50)
1 pkg. German chocolate cake mix
1/2 c. butter or oleo (softened)
6 oz. pkg. (1 c.) semi-sweet chocolate pieces
1/3 c. evaporated milk
1 T. water
1 c. chopped nuts

Preheat oven to 350°. Grease and flour a 13x9 inch pan. Combine in heavy saucepan, caramels and evaporated milk. Cook over low heat, stirring constantly, until caramels are melted. Keep warm. Combine in a large bowl the remaining ingredients, except chocolate pieces. Stir with fork until dough is crumbly but holds together. Press 1/2 of dough into prepared pan. Bake at 350° for 6 minutes. Sprinkle chocolate pieces over baked crust, spread caramel mixture over all. Spread the rest of the mixture over caramel mixture. Bake for 15 to 20 minutes. Cool completely. Makes about 3 dozen bars.

CARAMEL SQUARES — Eleanor Legleiter

1/4 c. shortening
1 c. brown sugar
1/2 c. nuts (chopped)
1 c. coconut
1 egg
1/2 c. flour
1/4 tsp. salt
1 tsp. baking powder

Mix in order given. Bake 20 minutes in a 350° oven in a 9x13 inch pan.

CARROT COOKIES — Peggy Roark

1 c. cooked carrots (mashed)
1 c. sugar
1 c. butter
1/2 tsp. salt
2 eggs
2 c. flour
2 tsp. baking powder
1 tsp. vanilla or lemon extract

Cream sugar, butter and eggs until light and fluffy. Add the rest of ingredients and mix well. Chill 1 hour. Drop by teaspoonfuls on greased cookie sheet and bake at 375° for 10 to 12 minutes.

FROSTING:

Use orange juice and rind and powdered sugar. Mix to spreading consistency. Frost while warm. Delicious.

Years teach us more than books.

CHOCOLATE MACAROON — Ruth Frey

1 can sweetened condensed milk
1 large size pkg. chocolate chips

Combine above in top of double boiler. Cook over boiling water until contents thicken slightly. Remove from heat. Add 1 cup nuts. Drop on cookie sheet in spoon sized mounds. Bake at 350° for 10 minutes. Remove from cookie sheet immediately. Freeze. If not frozen at first they become very hard.

CHOCOLATE SUNDAE BROWNIES — Peggy Roark

1 stick margarine
1 c. sugar
4 eggs
1 tsp. vanilla
1/2 c. black walnuts
1 (16 oz.) can Hershey syrup
1 c. flour plus 2 T.
1 tsp. salt
1 tsp. baking powder

Bake at 350°.

FROSTING:
6 T. margarine
1 1/2 c. sugar
6 T. milk

Cook 1 minute or until sugar is melted. Add 1 cup chocolate bits and beat well. Spread on warm brownies.

CHRISTMAS COOKIES — Pearl Castello

2 c. sugar
1 tsp. soda
1 T. white syrup
5 1/2 c. flour
1 c. chopped nuts
1 c. chopped green and red maraschino cherries
2 c. shortening
1/2 tsp. salt
3 eggs
2 tsp. vanilla
1 c. chopped dates

Cream shortening and sugar. Add other ingredients in order written. Mix thoroughly with hands. Mold into rolls. Wrap in waxed paper. Refrigerate for 24 hours. Slice, place on greased sheet and bake 12 to 15 minutes at 375°. These will keep as long as 6 weeks.

The only way to help yourself is to help others.

## CHRISTMAS FRUIT CAKE BARS

Ruth Frey

1 1/2 c. walnuts (coarse)
1 c. raisins
1 c. packed dates (cut in large pieces)
1 c. candied fruit (red and green cherries, candied pineapple or regular prepared mix)
1 c. flour (divided)
4 eggs
1/2 tsp. salt
1 c. brown sugar
1 tsp. vanilla
Finely grated peel of large orange
Confectioners' sugar (optional)

Combine walnuts, raisins, dates and candied fruit. Sprinkle with 1/4 cup flour. Toss with hands and coat all pieces. Set aside.

In small bowl, beat eggs just to mix. Add salt, brown sugar and vanilla. Then stir in remaining 3/4 cup flour and blend. Add orange peel. Pour thin batter over fruit mixture. Pour in greased 15x10 inch pan. Bake at 325° for 30 minutes until golden brown. Cool in pan. Dust with confectioners' sugar. Cut into 60 bars.

## COCOA PUFF COOKIES

Alma Hass

1 1/2 c. brown sugar (packed)
1 c. dark syrup
1 1/2 c. peanut butter
1 box Cocoa Puffs

Heat brown sugar and corn syrup until bubbly. Add peanut butter. Mix and pour over a box of Cocoa Puffs. Shape into clusters on wax paper. Makes lots of cookies.

## COCONUT-ORANGE BALLS

Nina Cole

Mix:
1 lb. box vanilla wafers (crushed)
1 lb. powdered sugar
1 small can frozen orange juice (do not thaw)
Add:
1 stick melted oleo or butter

Shape into small balls. Roll in coconut. Refrigerate. Makes 6 dozen.

Be friendly with the folks you know.
If it weren't for them, you'd be a total stranger.

## CRUNCHY COOKIES

Jean Baumgartner

1 c. shortening
1 c. brown sugar
1/2 c. white sugar
2 eggs
1 tsp. vanilla
1/4 tsp. salt
2 c. flour
1 tsp. soda
1 c. rolled oats
1/2 c. coconut
1/2 c. nutmeats

Cream shortening and add sugar gradually. Beat eggs and add to creamed mixture. Add vanilla. Mix well. Sift flour, soda and salt together and add to first mixture. Last, add oatmeal, coconut and nutmeats. Drop on cookie sheet and bake 12 minutes at 375°. Makes 5 1/2 dozen cookies.

## DATE COOKIES

Pearl Castello

1 stick oleo (melted)
1/2 lb. dates (chopped)
2 c. Rice Krispies
Finely chopped nuts
3/4 c. sugar
2 eggs (beaten)
Coconut

Beat eggs; add sugar and melted oleo. Place over medium heat; add chopped dates. Mix well. Cook until very thick. Remove from fire. Cool. Mix in 2 cups of Rice Krispies. Make walnut size balls; roll in coconut or finely chopped nuts.

## DATE NUT COOKIES

Peggy Roark

2 c. shortening
3 eggs
1 tsp. vanilla
1 tsp. soda
5 1/2 c. flour
1 c. raisins or dates
1 c. nuts
2 1/2 c. white and brown sugar
5 T. dark syrup
1/2 tsp. salt
2 tsp. baking powder

Form into rolls and store in refrigerator or freezer. Slice and bake at 375° for 12 minutes.

The past cannot be changed.
The future is still in your power.

DIABETIC SUGARLESS COOKIES — Margaret L. Jantze

1 c. raisins
1/2 c. chopped dates
1/2 c. chopped apples
1/2 c. shortening
2 eggs
3 tsp. liquid sweetener
1 tsp. vanilla
1 tsp. soda
1 c. flour
1/2-3/4 c. chopped nuts

Boil raisins, dates and apples in 1 cup water for 3 minutes. Add shortening, then cool. Add beaten eggs, liquid sweetener, vanilla, soda and flour, and nuts last. Refrigerate until chilled. Drop by spoonfuls onto cookie sheet, well greased. Bake 10 to 12 minutes at 350°. Refrigerate in airtight container.

DIETETIC CHOCOLATE NUT BROWNIES — Phyllis Breckbill

1 square unsweetened chocolate
2 T. Sucaryl
2 eggs (beaten)
1/2 tsp. salt
3/4 c. chopped walnuts
1/3 c. butter
2 tsp. vanilla
1 c. sifted cake flour
1/2 tsp. soda

Melt chocolate and butter over low heat. Remove from heat. Add sweetener, vanilla and beaten eggs. Stir in dry ingredients that have been sifted together. Stir until well blended. Stir in nuts. Pour into greased 8 inch square pan. Bake at 325° for 20 minutes.

Makes 32 brownies - 55 calories each. 1/2 bread exchange - 2 fats exchange.

PFEFFERNUESSE (Brown kind) — Pearl Castello

2 c. sugar
1 c. brown Karo syrup
1/2 c. milk
1 tsp. cardamon seed
1 tsp. cloves
6 c. flour
1 c. butter
3/4 c. lard
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. oil of anise or
1 tsp. nutmeg

Mix all ingredients together to make a stiff dough. Chill overnight. Roll into long rolls about 1/2 inch in diameter. Cut and bake at 350° for 12 to 15 minutes.

It is not he who searches for praise who finds it.

FREEZER BARS — Lois Klepinger

3/4 c. instant dry milk
1 1/2 c. water
1 box graham crackers
1 1/2 c. peanut butter
1 pkg. chocolate instant pudding

Mix instant milk and water. Add peanut butter and beat until well mixed. Add instant pudding. Stir until smooth. Spread generously on graham crackers (sandwich style). Freeze in a tight container or sealed plastic bag. These may be eaten immediately when taken from freezer. (A nutritious snack children enjoy making.)

FROSTED CASHEW COOKIES — Marsha Libeer

2 c. sifted flour
3/4 tsp. baking powder
3/4 tsp. baking soda
1/4 tsp. salt
1/2 c. butter
1 c. brown sugar
1 egg
1/2 tsp. vanilla
1/3 c. dairy sour cream
1 3/4 c. salted cashew nuts

Mix and sift flour, baking powder, soda and salt. Cream butter; add sugar gradually and cream until fluffy. Add egg and vanilla and mix well. Add sifted ingredients alternately with sour cream. Fold in nuts. Drop by tablespoonfuls on ungreased baking sheet. Bake in preheated oven at 400° for 8 to 10 minutes. Cool. Frost with golden butter icing and top with additional nuts.

GINGERSNAPS — Rosemary Benn

3/4 c. shortening
1 c. sugar
1/4 c. molasses
1 egg
2 c. sifted flour
1/4 tsp. salt
2 tsp. soda
1 tsp. cinnamon
1 tsp. ground cloves
1 tsp. ginger

Cream shortening and sugar together. Add molasses and egg; beat well. Add sifted dry ingredients and mix thoroughly. Roll into small ball and dip in sugar. Place 2 inches apart on baking sheet. Bake in preheated 375° oven for 10 to 12 minutes.
NOTE: I bake at 350° or slightly less. I ice these cookies with powdered sugar icing while they are still hot. If you want them to remain soft, place in an airtight container.

Good counsel has no price.

GRAHAM CRACKER COOKIES — Alma Hass

1/2 c. brown sugar
1 stick oleo
1 c. pecans (chopped)
1 tsp. vanilla
24 graham crackers (12 double)

Bring oleo and brown sugar to a rolling boil. Let boil 2 minutes exactly. Remove from heat and add vanilla. Lay 24 graham crackers flat on a cookie sheet. Pour the above mixture over crackers as evenly as possible. Sprinkle with nuts. Bake at 350° for 10 minutes. Let cool. Break into squares. (Be sure cookie sheet has sides.)

GRAHAM CRACKER COOKIES — Alma Hass

2 squares chocolate (cut up)
1 c. rich milk
2 c. sugar
1/4 tsp. salt
1 T. butter
1 (8 oz.) pkg. large marshmallows (cut up)
3 c. graham cracker crumbs
1 1/2 tsp. vanilla
Nuts

Combine chocolate and milk. Heat until chocolate is melted. Add sugar and salt. Boil until very soft ball, 228°. Remove from heat and add butter. Cool very slightly and add marshmallows when still warm so marshmallows will partially melt. Add vanilla, graham cracker crumbs and nuts. Mix well and pour into a greased Pyrex. Cut into bars.

GRANOLA CHOCOLATE ALMOND BARS — Janett Barton

1/3 c. butter or oleo
3 c. granola (any flavor)
1 (6 oz.) pkg. semi-sweet chocolate chips
1 (6 oz.) pkg. butterscotch chips
1/2 c. flaked or shredded coconut
1/2 c. slivered almonds
1 (14 oz.) can sweetened condensed milk

Heat oven to 325°. Melt butter in oblong pan, 13x9x2 inches, in oven; rotate pan until butter covers bottom. Sprinkle granola evenly over butter. Bake 15 minutes. Sprinkle chocolate chips, coconut and almonds over granola. Pour milk evenly over top. Bake until golden brown, about 20 minutes. Run knife around edges to loosen sides while warm. Cool. Cut into bars, about 2x1 1/2 inches. 32 bars.

They complain most who suffer least.

IRRESISTABLES (Chocolate crinkle cookies) Peggy Roark

1/2 c. corn oil
4 squares melted chocolate
2 c. sugar
4 eggs
1 c. powdered sugar
2 tsp. vanilla
1/2 tsp. salt
2 c. flour
2 tsp. baking powder
1 c. nuts

Mix oil, chocolate and sugar. Blend in eggs one at a time. Add vanilla. Sift flour, salt, and baking powder. Add to mixture. Add nuts before chilling. Chill until stiff. Drop teaspoonfuls of mixture in powdered sugar. Roll in ball and coat well. Grease pan. Bake at 350° for 8 to 10 minutes. Makes 50.

LEMON BAR COOKIES Alma Hass

1 1/2 c. flour
1/2 c. brown sugar
1/2 c. oleo

2 eggs
1 c. brown sugar
1 1/2 c. coconut
1 c. chopped nuts
2 T. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla

Mix and pat down well in buttered 9x13 inch pan, the 1 1/2 cups flour, 1/2 cup brown sugar and oleo. Bake 10 minutes in 275° oven. Beat eggs; add 1 cup brown sugar, coconut, nuts, baking powder, flour, salt and vanilla. Mix well and spread on the first mixture. Return to oven and bake 20 minutes longer. While warm, spread with frosting made by combining 1 cup confectioners' sugar, 1 tablespoon butter, 1 teaspoon lemon rind and juice of 1 lemon.

LEMON SQUARES Mary Hereford

2 c. flour
1 c. butter or oleo
2 c. sugar
1/4 c. flour
1/2 c. sifted powdered sugar
4 beaten eggs
1/3 c. lemon juice
1/2 tsp. baking powder

Sift together 2 cups flour and powdered sugar. Cut in oleo until mixture clings together. Press into a 13x9x2 inch pan. Bake at 350° for 20 to 25 minutes, or until lightly browned. Mix the following and pour over the hot crust: Beat eggs, sugar, lemon juice. Sift together 1/4 cup flour and 1/2 teaspoon baking powder. Stir into the egg mixture. Pour over the baked crust. Bake for 25 minutes longer in a 350° oven. Sprinkle with powdered sugar.

## MAGIC COOKIE BARS

Peggy Roark

1/2 c. (1 stick) butter or margarine (melted)
1 1/2 c. graham cracker crumbs
1 c. walnuts (coarsely chopped)
1 c. (6 oz. pkg.) Nestles semi-sweet chocolate or butterscotch chips
1 1/3 c. flaked coconut
1 1/3 c. (15 oz. can) Eagle Brand milk

Melt butter in a 13x9x2 inch pan. Sprinkle crumbs evenly over butter, then nuts, then chips, then coconut, then milk. Bake at 350° for 25 minutes or until light brown. Cool 15 minutes. Cut into bars.

## MINI CHIP COOKIES

Rosemary Benn

1 c. shortening or 3/4 c. oleo
1/2 c. sugar
2 eggs
1 tsp. baking soda
2 c. Hershey's mini chips
1 c. light brown sugar
1 tsp. vanilla
2 1/4 c. unsifted all-purpose flour
1 tsp. salt

Cream shortening or oleo, brown sugar, sugar and vanilla until light and fluffy. Add eggs and beat well. Combine dry ingredients; add to creamed mixture. Stir in mini chips. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 8 to 10 minutes or until light brown. Cool slightly before removing from cookie sheet. Makes about 5 dozen cookies.

## MOLASSES SUGAR COOKIES

Ruth Michener

1 1/2 c. shortening
1/2 c. molasses
4 tsp. baking soda
1 tsp. cloves and ginger
1 tsp. salt
2 c. sugar
2 eggs
4 c. sifted flour
2 tsp. cinnamon
Granulated sugar

Melt shortening in saucepan over low heat. Remove from heat; allow to cool, then add sugar, molasses and eggs. Beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add these to first mixture. Mix well and chill thoroughly. Form into 1 inch balls; roll in granulated sugar and place on greased cookie sheet. Bake at 375° for 8 to 10 minutes. Makes approximately 100 cookies.

Politeness goes far, yet costs nothing.

## NO BAKE NUGGETS

Dorothy Middleton

1/4 c. margarine (melted)
2 c. quick or old fashioned oatmeal (uncooked)
1 (15 oz.) can sweetened condensed milk
3/4 c. chunk style peanut butter
Dash of salt

Combine margarine and oats in 10 inch skillet; cook over medium heat, stirring constantly, about 10 minutes or until golden brown. Add milk, peanut butter and salt; mix until well blended. Spread in foil lined 8 inch square pan; chill. Cut into squares.

## OATMEAL COOKIES

Peggy Roark

1 c. sugar
3/4 c. shortening
1/2 tsp. salt
1 tsp. cinnamon
2 eggs
1/2 c. sour milk with 1 tsp. soda in it
2 c. oatmeal
2 c. flour
1 c. raisins or nuts

NOTE: Can use white and brown sugar mixed.

Cream sugar and shortening. Add eggs and beat until fluffy. Sift flour, cinnamon and salt. Add sifted ingredients, sour milk with soda, and oatmeal, beating well after each addition. Add raisins or nuts last. Mix. Drop by teaspoonfuls on lightly greased baking sheet. Bake about 8 minutes at 400°. Cool slightly before removing from pan.

## OATMEAL CRISPIES

Peggy Roark

Cream:
1 c. shortening
1 c. brown sugar
1 c. white sugar

Add:
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda

Add to creamed mixture, 3 cups quick cooking oatmeal and 1/2 cup nuts. Bake at 375° for 12 minutes.

A penny saved is still an art
That keeps budgets from falling apart.

ORANGE COCONUT BAR — Elaine Million

1/2 c. butter
1 1/2 c. brown sugar
1/4 tsp. baking powder
2 eggs, beaten
1 c. chopped nuts
1/2 c. powdered sugar
2 T. frozen orange juice concentrate
1 c. flour
2 T. flour
1/2 tsp. salt
1 1/2 tsp. vanilla
1/2 c. coconut
2 T. butter (melted)
2 tsp. lemon juice

Blend the butter and flour together and press into a 9 inch square pan. Bake 15 minutes at 350°. Cool. Combine brown sugar, flour, baking powder, salt, 2 beaten eggs, vanilla, chopped nuts and coconut. Spread over the baked crust. Bake at 350° for 25 minutes. Frost with:

FROSTING:
1/2 c. powdered sugar
2 T. melted butter
2 tsp. lemon juice
2 T. frozen orange juice concentrate

Blend this frosting and spread over baked bars. (recipe requested)

PEANUT BLOSSOMS — Florence McKee

1/2 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
1 3/4 c. flour
1 tsp. salt
1 tsp. soda
1/2 c. peanut butter
1 egg
1 tsp. vanilla
2 T. milk
About 48 chocolate star or kisses candy or chocolate chips

Cream margarine and sugar. Beat in egg and add peanut butter, milk, salt and vanilla. Sift flour, soda and blend into the above mixture.

Shape into small balls; roll in sugar. Place on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes. Top each hot cookie with candy; press firmly so candy will stick. Use one star or 3 chocolate chips.

There is no greater happiness, than giving to others.

PEANUT BUTTER COOKIES — Ruth Anderson

1/2 c. sugar
1/2 c. white or dark syrup
2 1/2 c. Rice Krispies
1 c. crunchy peanut butter
1 tsp. vanilla

Stir sugar and syrup together and bring to a boil. Remove from heat and stir in crunchy peanut butter and vanilla. Add Rice Krispies and mix well. Drop on waxed paper.

PEANUT COOKIES — Anna Adrian

1 c. shortening
2 c. brown sugar
2 eggs
1 c. cornflakes (crushed)
1 c. peanuts (chopped)
2 c. oatmeal
2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1 tsp. vanilla

Cream shortening, sugar and eggs until light. Add vanilla, cornflakes, oatmeal. Sift flour with salt, baking powder and soda. Add to above. Stir in peanuts last. Roll mixture in palm of hands into small balls and press each with tines of a fork. Grease the cookie sheet lightly before putting cookie dough on it. Bake in the oven for 12 to 15 minutes at 350-375°.

PEANUT BUTTER SESAME BALLS — Frances Finch

3/4 c. peanut butter
1 tsp. vanilla
1 c. oatmeal
2 T. boiling water
1/2 c. honey
3/4 c. skim milk powder
1/4 c. toasted sesame seeds
Chopped nuts

Combine peanut butter, honey and vanilla; blend thoroughly. Mix skim powdered milk and oatmeal together. Gradually add to peanut butter and honey mixture, blending thoroughly, using hands if necessary to mix as dough begins to stiffen. Blend in the toasted sesame seeds. Add 2 tablespoons boiling water to mixture, blending well. Shape in one pinch balls. Roll in finely chopped nuts or toasted sesame seeds.

VARIATION: Roll half the mixture in chopped nuts and the other half in toasted sesame seeds.

Toast sesame seeds in a preheated 200° oven for about 20 minutes or until lightly browned. Yield: approximately 3 dozen balls.

PEANUT CRISPS — Meribel Cockerill

1 c. shortening (part butter or oleo)
1 1/2 c. brown sugar (packed)
3 c. flour
1 tsp. salt
2 eggs
2 tsp. vanilla
1/2 tsp. soda
2 c. salted peanuts

Heat oven to 375°. Mix shortening, sugar, eggs and vanilla. Blend together flour, soda and salt; stir in peanuts. Drop rounded teaspoonfuls of dough about 2 inches apart on lightly greased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 minutes. Makes about 6 dozen cookies. (recipe requested)

PECAN BALLS — Pat Brazill

1 c. pecan bits
1/2 c. oleo
1 c. sifted flour
2 T. sugar
1 tsp. vanilla
Powdered sugar

Mix well. Make into balls the size of walnuts. Bake at 300° for 20 minutes. Roll in powdered sugar.

PECAN DROPS — Jean Baumgartner

1 c. pecans
1/2 c. butter or margarine
1/2 c. plus 2 T. shortening
1 c. powdered sugar
2 1/2 c. sifted cake flour
2 tsp. vanilla

Heat oven to 350°. Cream butter and shortening until smooth. Beat in powdered sugar gradually. Mix flour in thoroughly. Add vanilla and coarsely chopped pecans. Mix well. Drop by teaspoonfuls on ungreased cookie sheet. Bake 15 to 20 minutes or until light brown.

Think of your future.
You're going to spend the rest of your life there.

PECAN PIE COOKIES — Effie Mullett

1 c. butter or oleo
1/2 c. white sugar
2 1/2 c. unsifted flour
2 eggs (separated)
1/2 c. dark syrup

PECAN FILLING:
1/2 c. powdered sugar
1/4 c. butter or oleo
3 T. dark syrup
1/2 c. chopped pecans

Mix butter or oleo and sugar on low speed in large bowl. Add corn syrup and egg yolks. Blend well. Stir in flour gradually. Chill several hours. Beat egg whites slightly. Use 1 tablespoon of dough for each cookie, roll into a ball; brush with egg white. Place on greased cookie sheet 2 inches apart. Bake at 375° for 5 minutes. Remove from oven. Make a dent in the top of each cookie. Roll 1/2 teaspoon of chilled pecan filling into a ball and press into the center of cookie. Return to oven and bake 5 minutes longer. Cool 5 minutes and remove from sheet.

Pecan filling - Mix 1/2 cup powdered sugar, 1/4 cup butter and 3 tablespoons dark syrup in a pan. Cook over medium heat until mixture reaches a full boil. Remove from heat; stir in 1/2 cup chopped pecans and cool.

PEPPERNUTS — Anna Adrian

2 c. sour cream
4 c. sugar
1/2 c. butter
8 eggs
1/2 c. peanut butter
Flour to make a stiff dough (5-6 c.)
1 grated lemon rind
2 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. cloves
1/4 tsp. allspice

Sift all dry ingredients. Cream cream, sugar, butter and eggs. Add peanut butter and lemon rind. Combine the dry ingredients and liquids. Chill dough for 24 hours. Roll into long thin rolls. Slice the rolls with a knife about 1/2 inch apart. Bake at 350° until browned, about 8 to 12 minutes.

People don't judge you by what others say about you,
but by what you say about others.

## PEPPERNUTS

Pearl Castello

1 1/2 c. sugar
3 eggs
5 c. flour, sifted (about)
1 tsp. cinnamon
1 c. raisins
1 c. oleo
1 tsp. soda in 1/4 c. hot water
1 tsp. nutmeg
Powdered sugar
1 c. nuts (ground up)

Mix all ingredients and chill overnight. Roll in long narrow rolls and chill again. Cut and bake 12 to 15 minutes, depending on size, at 350°.

## PINEAPPLE DROP COOKIES

Helen Christie

1/2 c. shortening
1/2 c. brown sugar
1 small can crushed pineapple (drained)
1 tsp. baking powder
1/4 tsp. soda
1/2 c. nuts (chopped)
1/2 c. white sugar
1 egg (beaten)
2 c. flour
1/2 tsp. salt
1 tsp. vanilla

Cream shortening; add sugar and egg. Mix well. Add crushed pineapple and mix well. Add dry ingredients and mix thoroughly. Stir in vanilla and nuts. Drop by teaspoonfuls well spaced on cookie sheet. Bake at 375° for 10 to 12 minutes. Makes about 4 dozen cookies.

## PUMPKIN COOKIES

Jean Drumm

1/2 c. margarine
1 egg
1 tsp. vanilla
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 c. butterscotch pieces
1 1/2 c. sugar
1 c. pumpkin (canned)
2 1/2 c. all-purpose flour
1 tsp. soda
1 tsp. nutmeg
1/2 c. nuts (chopped)

Cream butter and sugar together until light and fluffy. Beat in egg, pumpkin and vanilla. Mix and sift dry ingredients. Add to creamed mixture. Mix well. Add nuts and butterscotch pieces. Mix thoroughly. Drop by teaspoonfuls onto well greased cookie sheets. Bake at 350° for 15 minutes. Makes 6 dozen cookies.

Scatter sunshine everywhere you go.

## SANTA'S WHISKERS

Jean Drumm

1 c. butter
1 c. sugar
2 T. milk
1 tsp. vanilla
2 1/2 c. flour
3/4 c. finely chopped green and red cherries
1/2 c. chopped pecans
3/4 c. flaked coconut

In a mixing bowl, cream together butter and sugar. Blend in milk and vanilla. Stir in flour, candied cherries and nuts. Form into 2 rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap and chill several hours or overnight. Slice 1/4 inch thick; place on an ungreased cookie sheet. Bake in a 375° oven for 12 minutes or until edges are golden. Makes 5 dozen.

## SKILLET COOKIES

Betty Zinn

8 oz. chopped dates
1/2 tsp. vanilla
3/4 c. sugar
Coconut
1 stick oleo
2 c. Rice Krispies
2 eggs
Nuts

Melt butter in large skillet; mix eggs, vanilla, and dates in butter and cook until thick, 10 to 15 minutes. Add Rice Krispies and nuts. Turn out on wax paper. When cooled shape into small balls and roll in the coconut.

## SPECIAL K PEANUT BUTTER COOKIES

Ruth Michener

1 c. white Karo syrup
1 tsp. vanilla
5 c. Special K cereal
1 c. white sugar
16 oz. jar crunchy peanut butter

Bring syrup and white sugar to a rolling boil. Take off the heat. Add vanilla and crunchy peanut butter. Blend them and stir in 5 cups of Special K cereal. Drop on wax paper.

Delicious to eat
Delightful to taste
Gay and attractive
Not a crumb goes to waste.

SPICED RAISIN COOKIES — Alma Hass

1 c. water
2 c. raisins

1 c. shortening
2 c. sugar
3 eggs
1 tsp. vanilla

4 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
1 1/2 tsp. cinnamon

Boil water and raisins together for five minutes and set aside to cool.

Cream shortening and sugar well. Add eggs to creamed mixture and beat well. Add vanilla to raisin mixture. Sift dry ingredients together and add to creamed mixture and mix well. Add the cooled raisins and water mixture and blend. Drop by teaspoonfuls. Bake 12 minutes at 350°.

SUGAR COOKIES — Jean Baumgartner

1 egg (well beaten)
1/2 c. margarine
1/2 c. granulated sugar
1/2 c. powdered sugar
1/2 c. vegetable oil

1 tsp. vanilla
1/4 tsp. salt
2 1/2 c. flour
1/2 tsp. soda
1/2 tsp. cream of tartar

Cream egg, shortening and sugars. Add oil, beating with electric mixer. Add vanilla and salt. Add flour, sifted with soda and cream of tartar. Roll in balls; dip in sugar and press flat with bottom of glass (oiled). Bake in a 350° oven. Makes 4 1/2 dozen cookies.

SUGAR COOKIES — Pat Lietz

1 c. shortening
3 eggs
3 1/2 c. flour
1 tsp. soda

1 1/4 c. sugar
2 tsp. vanilla, lemon or orange
2 tsp. cream of tartar
1 tsp. salt

Cream thoroughly shortening and sugar; add eggs and flavoring. Sift together dry ingredients and add to above mixture. Mix well and chill for easy handling. Roll and cut in desired shapes. Bake at 350° until very light. Watch closely for they get brown very quickly.

Do not attempt too much at once.

SUNDOWN AND SHADOWS — Alice Ackerson

1 c. butter
1/2 c. brown sugar
1 T. water
2 c. sifted flour
1 tsp. baking powder
1 c. brown sugar
1/2 c.white sugar
2 eggs (separated)
1 tsp. vanilla
1 tsp. soda
1 pkg. chocolate chips

Cream butter and 1/2 cup white sugar and 1/2 cup brown sugar together. Add 2 egg yolks, water, vanilla; mix well. Stir in flour, soda and baking powder. Spread in a 10x14 inch pan. Sprinkle 1 package chocolate chips into batter. Beat 2 egg whites until fluffy; add 1 cup brown sugar and spread over top of batter. Bake at 350° for about 30 minutes. Cut into desired size squares.

SURPRISE MERINGUES — Dorothy Long

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1/4 c. nuts
3/4 c. sugar
1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar; beat until stiff. Fold in chocolate chips and nuts. Cover cookie sheet with brown paper and drop batter by spoonfuls. Bake at 300° about 25 minutes. Cool before removing from paper.

TURTLE COOKIES (Waffle iron) — Alma Hass

4 T. cocoa or squares unsweetened chocolate
2/3 c. butter or margarine
2 c. flour
4 eggs (well beaten)
1 1/2 c. sugar
2 tsp. vanilla

Melt cocoa or chocolate with butter. Mix eggs, sugar, flour and vanilla. Add to cocoa mix. Drop by teaspoonfuls into hot waffle iron. When done, frost with chocolate frosting.

Those who go against the grain of God's law,
Shouldn't complain when they get splinters.

## WHEATY DATE-NUT BARS

Ruth Frey

1 1/2 c. plain wheat germ
1 (6 oz.) pkg. semi-sweet chocolate morsels (real chocolate)
1 c. chopped dates
1 c. chopped nuts
1 (14 oz.) can sweetened condensed milk
1 egg
1/4 tsp. salt

Preheat oven to 350°. Butter square of waxed paper; place buttered side up in an 8 inch square pan.

In bowl combine wheat germ, chocolate morsels, dates and nuts and mix well.

In another bowl, beat egg; add condensed milk and salt. Combine the two mixtures and mix well. Bake 40 minutes or until toothpick comes out clean. Immediately remove from pan and peel off paper. Store tightly covered or freeze.

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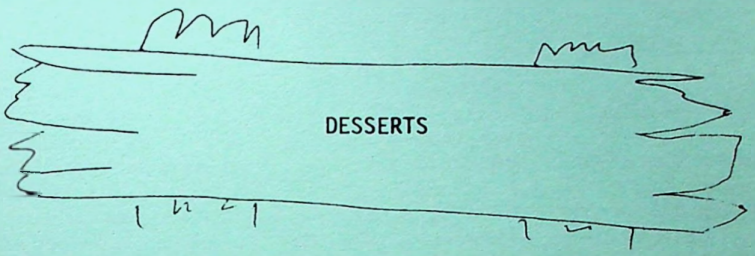
# ADDITIONAL RECIPES

People usually can do more than they think they can,
But they usually do less than they think they do.

# ADDITIONAL RECIPES

If you must strain your eyes,
Do it looking on the bright side.




RAFT TEES

President.....Juanita Roets
Vice President.....Rosemary Benn
Secretary Treasurer.....Helen Christie

# DESSERTS

## APPLE NUT DESSERT

Ruth Michener

1 beaten egg
1/2 tsp. vanilla
1 tsp. baking powder
1 c. chopped, unpared tart apples
3/4 c. sugar
1/2 c. sifted all-purpose flour
1/4 tsp. salt
1/2 c. broken walnuts or pecans

Combine egg, sugar and vanilla. Sift dry ingredients. Add dry ingredients to egg mixture and blend well. Stir in apples and nuts. Spread in an 8x8x2 inch baking dish. Bake in moderate oven, 350°, for 30 minutes or until done. Cut in squares. Serve warm with ice cream. Makes 6 to 9 servings.

## APPLE TORTE

Jean Baumgartner

3/4 c. sugar
1/2 c. flour
2 tsp. baking powder
1 tsp. vanilla
1 egg
1 c. chopped nuts
1/8 tsp. salt
2 c. apples (peeled and chopped fine)

Beat egg until light; then add sugar gradually while continuing to beat. Sift dry ingredients together. Add to egg mixture along with apples and nuts. Mix lightly but thoroughly. Pour into well greased pan (pie tin preferred) and bake at 350° for 45 minutes or longer (until toothpick comes out clean and apples are tender). Serve with whipped cream. Serves 4 to 6.

## BANANA SPLIT

Gertrude Jeter

2 c. graham cracker crumbs
2 c. powdered sugar
1 stick oleo
No. 2 can crushed pineapple (drained)
Chopped nuts
5 T. oleo
2 eggs
4 bananas (sliced lengthwise)
Cool Whip
Maraschino cherries

Mix graham cracker crumbs with oleo. Spread in dish. Mix powdered sugar, eggs and oleo and put on first layer. Slice bananas lengthwise and lay on next. Add drained pineapple and spread over layers. Cover with Cool Whip and sprinkle with chopped nuts and maraschino cherries. Chill for several hours.

BASIC ICE CREAM (For 1 1/2 gallon freezer, uncooked) Mary Laird

8 eggs
2 1/2 c. sugar
1 tsp. salt
3 T. vanilla
1/8 tsp. lemon extract
1 1/2 qts. half and half
Milk to fill freezer

Beat eggs until real fluffy. Add sugar and continue beating until creamy (don't underbeat). Add vanilla and lemon extracts. Turn mixer to low speed and add half and half. Pour into freezer and add milk to within 3 inches of top (to allow for expansion). This is a good recipe as is or you can add fruit or chocolate syrup for variation.

CHERRY DESSERT Peggy Roark

1 egg
3 T. melted butter
1 c. drained cherries
3 T. cherry juice
1 c. chopped nuts
1 c. flour
1 c. sugar
1 tsp. soda
1/4 tsp. salt

Cream butter and sugar; add egg. Sift dry ingredients and add to creamed mixture. Fold in cherries. Pour into greased and floured 9x13 inch pan. Bake at 350° for 45 minutes.

SAUCE:
1 c. cherry juice
1/2 c. sugar
1/3 c. brown sugar
2 T. cornstarch

Cook until thickened and clear. Serve hot over above dessert.

CHERRY COBBLER Alma Hass

3/4 c. sugar
3 T. butter or margarine
1/2 c. milk
1 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 can sour pitted cherries
1 c. sugar
1 T. cornstarch

Drain cherries. Spread in bottom of greased pan. Sift dry ingredients and add milk. Place dough on top of cherries. Mix sugar and cornstarch. Spread sugar-cornstarch mixture on top of dough. To the drained cherry juice, add enough water to make 1 cup liquid. Heat to boiling and pour over the dough. Bake at 375° for 40 minutes. The sauce is on the bottom.

## CHOCOLATE DELIGHT

Zelma Myers

CRUST:

1 c. flour
1 stick oleo
1 c. chopped pecans

Mix together and pat into a 9x13 inch pan. Bake 20 minutes at 350°. Cool.

LAYER 1:

1 c. powdered sugar
1 (8 oz.) pkg. cream cheese
1 c. Cool Whip
1 tsp. vanilla

Mix together and pour over cooled pastry.

LAYER 2:

1 small instant chocolate pudding
1 small instant vanilla pudding
3 c. milk

Mix together and pour over the first layer. Top with Cool Whip and sprinkle with nuts. Refrigerate.

NOTE: Dorothy Middleton calls her recipe Chocolate Torte and uses 2 1/2 cups milk.

## CHOCOLATE ICE CREAM

Barbara Headrick

2 large Hershey bars
1 can Eagle Brand milk
2 qt. half and half

Melt Hershey bars in double boiler. Stir Eagle Brand milk into melted chocolate. Add half and half to chocolate mixture and pour into 1 gallon freezer can and freeze. Makes 1 gallon ice cream.

## CHOCOLATE UPSIDE DOWN CAKE

Peggy Roark

3/4 c. white sugar
3 T. cocoa
1 1/2 T. butter
3/4 c. flour
1 1/2 tsp. baking powder
1/8 tsp. salt
1/2 c. milk
3/4 tsp. vanilla
3/4 c. nuts (walnuts)

Cream sugar and butter. Sift cocoa, flour, baking powder and salt. Add to creamed mixture. Add milk, vanilla and nuts. Pour sauce over cake and bake 25 minutes at 350°.

SAUCE:

1 1/3 c. boiling water
1/2 c. brown sugar
1/2 c. white sugar
3 T. cocoa

COCONUT CREAM DESSERT — Effie Mullett

1 c. flour
2 T. sugar
1 stick oleo
1 c. powdered sugar
8 oz. cream cheese
1 box instant coconut cream pudding mix
1 box instant vanilla pudding mix
3 c. cold milk

Combine flour, sugar and oleo. Blend until crumbly and sprinkle into a 9x13 inch pan. Pat it down evenly. Bake 12 minutes at 350°. Cool. Mix powdered sugar and cream cheese and spread over cooled crust. Mix coconut cream instant pudding and vanilla instant pudding mix with 3 cups of cold milk. Just blend, do not overmix or it won't thicken. Let stand 5 minutes to thicken. Spread over cream cheese mixture. Top with Cool Whip and sprinkle with coconut and nuts.

VARIATION: Use chocolate and vanilla pudding mix to make chocolate dessert and top with chocolate tidbits and nuts.

COCONUT CREAM DESSERT — Jo Cox

3/4 c. coconut (toasted)
1 pkg. Dream Whip
2 pkgs. instant vanilla pudding
2 3/4 c. cold milk
2 tsp. vanilla
1 tsp. coconut flavoring

NUT CRUST:
1/2 c. oleo
1 c. nuts (chopped fairly fine)
1 c. flour
1/4 c. brown sugar

Combine Dream Whip, pudding mix, milk and flavorings in a large mixing bowl. Beat on high speed until very thick, 5 to 7 minutes. Save 1/3 of the toasted coconut for topping. Fold rest into pudding mixture. Pour mixture into either baked pie crust or the crust with nuts. Top with remaining coconut and refrigerate.

Nut crust - Crumb together oleo, nuts, flour and brown sugar. Pat into a 9x13 inch pan. Bake at 350° for 15 minutes.

A girl's life cycle -- safety pins , fraternity pins, clothes pins, rolling pins, safety pins.

DATE PUDDING — Peggy Roark

SYRUP:
1 1/2 c. brown sugar
1 1/2 c. boiling water

CAKE:
1 c. flour
1 c. sugar
1 c. milk
1 tsp. baking powder
1/2 c. chopped dates
1/2 c. chopped nuts

Pour syrup into greased baking dish; add cake batter. Bake 30 to 40 minutes in a 325° oven. Serve with whipped cream.

DELIGHTFUL CHEESE CAKE — Evelyn Ammann

4 T. graham crackers
1 c. low calorie pineapple tidbits
1 1/2 c. nonfat cottage cheese
1/4 tsp. salt
1/4 c. skim milk
Non-nutritive sweetener equal to 1/2 c. sugar
2 envelopes unflavored gelatin
Juice from pineapple plus 3/4 c. water
1 tsp. vanilla
3/4 c. eggs (3 med.), separated
2 T. unsweetened lemon juice

Sprinkle 3 tablespoons of graham cracker crumbs on bottom of a 9 inch pan. Set aside. Soften gelatin in 1/2 cup water. Bring the 3/4 cup juice to boil and stir in gelatin. Beat cottage cheese until nearly smooth at highest speed on mixer, about 3 to 4 minutes. Add egg yolks, skim milk, lemon juice, sweetener, vanilla and salt. Beat well. Blend in gelatin at low speed. Chill. Stir occasionally until mixture is thick, but not set, about 1 hour.

Beat whites at highest speed until soft peaks form, then fold in gelatin mixture by hand. Spoon over crumbs in pan, and sprinkle remaining tablespoon of crumbs over filling. Add pineapple tidbits on top and chill overnight in refrigerator.

Exchange per serving: 1 = 1/8 bread, 1/4 fruit, 1/2 meat.
Calories per serving: 55
(Recipe requested)

When you feed a husband, keep in mind,
his stomach is near his heart.

## DIABETIC COBBLER

Mary Laird

Biscuit mix
1 pkg. Jiffy mix or amount needed for 10-12 biscuits prepared for drop biscuits

Any kind of fruit you prefer:
(2 (1 lb.) cans or more peaches, blue plums, or apricots, etc.)
1 can apricots and 1 can pineapple chunks is one of my favorites.

Put fruit in large Pyrex pan (I use the 10x15 inch size); juice too. Sweeten with artificial sweetener. (Don't use too much. Two teaspoons liquid per can is usually plenty.) Sprinkle fruit with spices, your favorite combinations. I use nutmeg on pineapple-apricot, cinnamon and nutmeg on peaches, cloves, too, on plums. Dot with butter or margarine. Drop biscuits on fruit, evenly spaced. Bake at 375° until biscuits are done. Top with D-Zerta topping to serve.

Exchange count: bread count is easily figured same as biscuits. Fruit count for a serving is usually 1 fruit.
QUICKIE SHORTCUT: Use a package of canned biscuits. Cut each biscuit into fourths and place on top of the fruit. M.L.

## DIABETIC DESSERT

Mary Laird

Plain angel food cake
(I use leftover cake - usually about 1/4 of a regular box mix.)
Cube cake and place in large Pyrex pan.
1 (1 lb.) can pineapple 1 (1 lb.) can apricots

Put fruit and juice in saucepan. Sweeten to taste (about 2 teaspoons liquid sweetener). Add 2 tablespoons Minute Tapioca. Bring to boil. Cook until tapioca is clear. Pour over cake while hot. This can be topped with D-Zerta topping when cool.
VARIATION: Peaches or plums may also be used for this recipe. Add spices as for a cobbler.

## DIABETIC PUDDING

Mary Laird

Cube about 1/4 leftover angel food cake. Place in large Pyrex pan. Pour D-Zerta vanilla pudding over cake while warm. Cool and top with D-Zerta topping.
VARIATIONS: Butterscotch pudding - add a few nuts. Chocolate pudding - nuts are good, too. Vanilla - add a banana for variation or pineapple tidbits.

D-Zerta pudding counts only the milk used. Cake is a 1/2 bread count per serving, maybe less, depending upon the amount of cake used. Pudding may be made with all powdered milk.

## DIET ORANGE DESSERT OR SALAD

Florence Schaar

1 envelope orange D-Zerta Jello
1 tsp. vinegar
1 pkg. whipped topping
1 small pkg. cream cheese
1 c. boiling water
1 T. sugar
1 c. cottage cheese
1 c. canned pineapple (unsweetened)

Add 1 cup boiling water to envelope of D-Zerta Jello. Stir until dissolved. Add 1/2 cup cold water, vinegar and sugar. Chill until like cream. Beat until foamy. Add package whipped topping, cottage cheese, cream cheese and pineapple.

## DIET PUDDING VANILLA

Clara Estes

1 c. skim milk
1 T. cornstarch or tapioca
Pinch of salt
1 egg (beaten)
1 T. cold water
1 tsp. artifical sweetener

Heat milk; dissolve cornstarch in cold water; add to boiling milk. Cook 1 to 2 minutes. Add beaten egg and sweetener. Cool. Makes 3 dishes of pudding. (Recipe requested)

## DUMP SALAD

Nell Nida

1 can Eagle Brand milk
1 can cherry pie filling
1 can crushed pineapple (undrained)
1 c. miniature marshmallows
1 c. pecan pieces
1 large container Cool Whip
1 c. coconut

## FRUIT DELIGHT ICE CREAM

Dorothy Long

6 eggs (beat a lot)
2 c. sugar
1 can evaporated milk
1/2 pt.half and half
1 qt. milk
1 (4 oz.) bottle maraschino cherries (chopped and juice)
1 small can crushed pineapple
2 small bananas

Mix ingredients in order given. Pour into a 1 gallon freezer. Add milk to fill to 3/4 full. Freeze according to freezer instructions.

Always forgive your enemies;
Nothing annoys them so much.

## FRUIT SHERBET

Mary Jane Venning

1 egg
Juice of 1 lemon
1 ripe banana (mashed)
1 c. sugar
Juice of 1 orange
1 c. water

Beat 1 egg; add sugar and fruit juice. Beat well. Add mashed ripe banana and water. Freeze in refrigerator pan. Stir once while freezing. Not a large recipe, but can easily be multiplied.

## FUDGE SAUCE

Martha Jarvis

1 1/2 c. sugar
1/4 c. water
1 c. evaporated milk
1/2 c. corn syrup (light)
1 c. cocoa (scant)
1 1/2 tsp. vanilla

Mix sugar, corn syrup, water and cocoa together and bring to boil. Boil 3 minutes, then add evaporated milk and vanilla. Keep refrigerated.

## FUDGIE CRUNCH SQUARES

Jo Cox

1 pkg. Pillsbury yellow cake mix
1 pkg. dry fudge frosting mix
1/3 c. melted margarine
2/3 c. chopped nuts
1 c. water
3 eggs

Base - Grease and flour a 9x13 inch cake pan. Combine 1 cup cake mix, 1/2 cup frosting mix. Stir in melted shortening till crunchy. Add nuts. Press on bottom of pan.

Filling - In a large bowl, blend rest of cake mix, water and eggs. Beat on medium speed of mixer 4 minutes. Pour mixture over base. Bake at 350° for 40 to 50 minutes. Cool.

Topping - Frost with remaining frosting mix prepared by directions on package but decrease water by 1 tablespoon. Cut into squares.

The truly wise man in any age is the person who goes for the things that really matter.

Norman Vincent Peale

HEAVENLY PIE — Ruth Anderson

1 c. flour
1/2 c. oleo
1/2 c. nuts
Coconut (may be toasted)
2 c. milk
1 (8 oz.) pkg. cream cheese
1 large carton Cool Whip
1 c. powdered sugar
2 (3 oz.) pkgs. instant lemon pudding mix

Mix flour, oleo and nuts together until crumbly. Press into a 9x13 inch pan. Bake at 350° for 8 to 10 minutes. Cool completely.

Mix cheese and 1 cup Cool Whip with powdered sugar. Spread over crust. Mix milk and pudding; beat 2 minutes. Spread pudding over cheese mixture. Spread remaining Cool Whip on top of pudding. Top with coconut. Can be frozen.

HOMEMADE DIET JELLO — Clara Estes

1 tsp. Kool-Aid
2 T. cold water
1 c. boiling water
1 T. plain gelatin
2 tsp. artificial sweetener

Soak gelatin in cold water; add Kool-Aid, artificial sweetener. Add boiling water; stir until dissolved. Cool and put in refrigerator to set. No sodium in sweetener. (Recipe requested)

ICE CREAM — Peggy Roark

4 or 5 eggs
2 c. sugar
1 tsp. vanilla
Junket vanilla powder
1 can Pet milk
Dash of salt

Beat eggs until thick. Continue beating and gradually add sugar, vanilla, Junket powder, canned milk and salt. Pour into freezer and add milk to fill. Makes one gallon.

ICE CREAM (Cheney Golfer's recipe) — Viola Duerksen

6 eggs
1 c. sugar
1 can Eagle Brand evaporated milk
1 pt. half and half
1 pkg. vanilla pudding mix
Milk to fill gallon freezer

Beat eggs until stiff; add sugar, cream, pudding mix and Eagle Brand milk. Add enough whole milk to fill the freezer.

He climbs the highest who helps another up.

ICE CREAM DESSERT — Helen Collom

2 c. Rice Chex (roll fine)
1 c. Angel Flake coconut
1 c. chopped nuts
2/3 c. brown sugar
1/2 c. stick butter (melted)

Heat oven to 250°. Mix above ingredients thoroughly. Spread evenly in a 9x13 inch pan. Bake 25 minutes or until brown and crisp. Stir occasionally.

Spread half crumb mixture in a 9x13 inch pan, then layer 1/2 gallon ice cream, then cover with other half of crumbs. This freezes well.

ICE CREAM FUDGE CASSEROLE — Viola Duerksen

1/2 c. oleo
2 eggs
1/2 c. flour
1 c. nuts
1 c. sugar
4 T. cocoa
1 T. vanilla
1/2 gal. ice cream

Cream oleo and sugar. Add remaining ingredients. Bake at 350° for 20 to 30 minutes. Cool. Break up cooled fudge bars or slice thin. Soften the ice cream. Place a layer of cookies, layer of ice cream, etc. Freeze.

JELLO FOR DIABETICS — Mary Laird

1 envelope Kool-Aid without sugar (any flavor)
2 envelopes Knox unflavored gelatin (2 T.)
6 (1 grain) Saccharin tablets
1/2 c. cold water (poured over first 3 ingredients. Stir)
1 1/2 c.boiling water (poured into mixture)

NOTE: Amount of Saccharin can be changed according to fruit used in gelatin.

This makes enough Jello for a 9x13 inch Pyrex pan (same as 2 packages of regular Jello). Add enough cold water to make 4 cups total.

VARIATIONS OF FRUIT MIXTURES:

Strawberry Kool-Aid
1 c. strawberries (unsugared)
1 can pineapple
2 bananas

Lemon-lime Kool-Aid
1 can unsweetened applesauce
1 can pineapple chunks or 1 can pears

Sprinkle cinnamon in applesauce for extra flavor. Optional. Add 1 cup no-sugar 7-Up. Any combinations of fruit you like can

Continued Next Page.

JELLO FOR DIABETICS (Continued).

be used. D-Zerta topping can be mixed into Jello when syrupy to make a Bavarian type dessert.

Use water pack fruit if possible in preference to artificially sweetened fruit. Decrease Saccharin if fruit is sweetened.

We like this gelatin better than D-Zerta, and it is much cheaper. Gelatin has no exchange count. Figure just the fruit. M.L.

LEMON ICE CREAM (1 1/2 gallon) Evelyn Wilmeth

Juice of 9 lemons and 1 tsp. lemon rind (grated)
6 c. sugar
1 can evaporated milk
About 1 gal. milk

Add evaporated milk slowly to the lemon juice, rind and sugar. Mix well. Pour into freezer container and fill to within 3/4 full with milk. Do not fill too full, needs room to expand.

LEMON MINT DESSERT Alma Hass

2 tall (13 oz.) cans crushed pineapple (undrained)
1 pkg. lemon Jello
1 pkg. Kraft's butter mints
1 (10 oz.) pkg. large marshmallows (cut in quarters)
1 pt. whipping cream or 1 large carton Cool Whip or 2 pkgs. Dream Whip

Stir pineapple and dry Jello together. Add whole mints and cut up marshmallows; mix well and refrigerate 8 hours or overnight. Whip and sweeten the whipping cream or Dream Whip (Cool Whip is already sweetened). Fold into pineapple mixture, mixing well.

Pour into a 9x13 inch baking pan and freeze. Serves 12 or 14 and will keep 2 weeks or more.

LEMON PUDDING Rose Bochow

1 c. sugar
1 c. milk
1/4 c. lemon juice
3 T. flour
2 eggs (separated)
Bit of rind

Mix sugar and flour together. Add milk and well beat egg yolks mixed with lemon juice and bit of rind. Fold in 2 stiffly beaten egg whites. Pour into buttered baking dish; place in pan of warm water. Bake 45 minutes in slow oven, 325°, or until pudding leaves side of pan.

MAGIC CHOCOLATE SAUCE — Barbara Headrick

1 can Eagle Brand milk
2 squares unsweetened chocolate
1/8 tsp. salt
1/4 c. sugar
1/2-1 c. hot water
1/2 tsp. vanilla

Cook Eagle Brand milk, sugar, chocolate and salt until thick, in double boiler. Remove from heat. Stir in water and vanilla.

MRS. TRUMAN'S OZARK PUDDING — Ruth Clow

1 egg
3/4 c. sugar (scant)
2 T. flour
1 1/4 tsp. baking powder
1/8 tsp. salt
1/2 c. chopped nuts
1/2 c. chopped raw apples (peeled)
1 tsp. vanilla or rum or both

Beat egg and sugar for considerable time (10 minutes) until very smooth. Mix flour, baking powder, and salt, then stir into the sugar and egg mixture. Add apples, nuts and vanilla or rum or both. Bake in a well buttered pan at 350° for 35 minutes. Serve plain or with ice cream, whipped cream or Cool Whip. Do not over-bake.

NOTE: This recipe is from Penny's Ozark Kitchen by Penny Mahon of Bella Vista, Ark.

MYSTERY PUDDING — Rose Bochow

1 c. flour
1 tsp. soda
1 egg (slightly beaten)
16 oz. can fruit cocktail
1/2 c. chopped nuts
3/4 c. sugar
1/2 tsp. salt
1 tsp. vanilla
1/2 c. brown sugar

Sift flour, then measure and sift with sugar, soda and salt. Mix in bowl with the slightly beaten egg, vanilla and undrained fruit cocktail. Pour in a 6x10 inch greased baking dish. Sprinkle top with brown sugar and nuts. Bake at 325° for 40 to 45 minutes. Makes 8 servings. Top with Cool Whip and maraschino cherry.

"A model marriage is one in which the wife is a treasure and the husband is a treasury."

PEACH AMBROSIA — Ruth Michener

2 c. fresh sliced peaches
2 T. sugar
1 T. lemon juice
1/2 c. coconut

Mix all but coconut. Let chill at least 1/2 hour. Add coconut when ready to serve.

PEACH COBBLER — Alice Ackerson

2 T. quick cook tapioca
1 c. sugar
1/4 tsp. salt
1/4 tsp. nutmeg
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
4 c. sliced peaches
1 c. water
2 T. lemon juice
1/4 tsp. grated lemon rind
2 T. butter
2 T. sugar
1/2 c. shortening

425° oven. Combine tapioca, cup sugar, 1/4 teaspoon salt, nutmeg, peaches, water, lemon juice and rind in baking dish. Dot with butter. Combine flour, baking powder, 2 tablespoons sugar, 1/2 teaspoon salt and shortening. Gradually add milk, stirring until a soft ball forms. Knead 30 seconds. Roll to fit dish and bake 30 minutes.

PEANUT BUTTER CUPS — Viola Duerksen

1/3 lb. graham cracker crumbs
1/2 lb. butter or oleo
1 c. peanut butter
1 lb. powdered sugar
2 c. chocolate chips

Combine crumbs, butter, peanut butter, and sugar. Work together until smooth. Press mixture into a 9x9 inch buttered pan. Melt chocolate chips over hot water. Spread over cracker mixture. Refrigerate until firm. Cut in squares.

PEPPERMINT ICEBOX DESSERT — Alma Hass

1 pkg. Dream Whip or 1/2 pt. whipping cream
1/4 lb. miniature marshmallows
6 sticks peppermint candy, (rolled fine)
1/4 lb. vanilla wafers (crushed)
1/2 c. pecans (chopped)

All ingredients are mixed together except wafers which are rolled fine and half crumbs placed on bottom of pan. Place filling on crumbs and the top with the remaining crumbs. Let stand 24 hours. Cut in squares.

It is not he who searches for praise who finds it.

PINEAPPLE CHEESE CAKE — Nina Cole

1 pkg. lemon Jello
3 T. lemon juice
1 c. sugar
1 tall can evaporated milk (chilled)
1/3 c. melted oleo or butter
1 c. hot water (pineapple juice included in this)
8 oz. pkg. cream cheese
1 tsp. vanilla
1/3 lb. graham crackers (20-30)
1 med. can crushed pineapple

Drain 1 medium can crushed pineapple. Add juice and water to make 1 cup liquid. Dissolve lemon Jello in hot liquid. Add lemon juice and cool. Cream the cream cheese; add sugar and vanilla; mix well. Add cream cheese mixture and pineapple to Jello mixture. Whip the evaporated milk and fold into the Jello-cheese-pineapple mixture. Crush the graham crackers and add melted butter. Line a 9x13 inch pan with the crumbs, saving some for the top. Pour in the mixture and sprinkle top with graham cracker-oleo crumbs. Refrigerate for 12 hours or more. Tastes better if 24 hours. It may be frozen.

VARIATION: Instead of pineapple, fruit cocktail may be used.

PINEAPPLE REFRIGERATOR CAKE — Mary Hereford

1/2 c. butter or oleo
2/3 c. sugar
2 eggs (well beaten)
1 c. chopped nuts
1 c. grape nuts
1 (9 oz.) can crushed pineapple
1 (7 1/4 oz.) box vanilla wafers

Cream butter and sugar. Add eggs, pecans, grape nuts and pineapple with juice. Crush wafers to make crumbs.

In an 8 inch square pan, make alternate layers of crumbs and pineapple mixture. Start with crumbs and end with crumbs. Chill at least 8 hours. Cut in squares to serve. Add coconut if desired.

PINK LEMONADE DESSERT — Florence Schaar

1 can pink lemonade
1 can sweetened condensed milk
1 large carton Cool Whip
1 graham cracker or regular pie shell (baked)

Combine lemonade, Cool Whip and condensed milk. Pour into shell or crust baked in an 8x8 or 9x9 inch pan. Chill until serving time. Garnish with whipped cream and thin slices of lime or chocolate curls. Do not add topping. Serves 8.

He that trusteth in his riches shall fall.

PISTACHIO PUDDING DESSERT — Dorothy Wilson

1 c. flour
1 stick oleo
1 c. chopped walnuts
1 (9 oz.) carton whipped topping
8 oz. pkg. cream cheese
1 c. powdered sugar
2 pkgs. instant pistachio pudding mix

Mix flour, butter and nuts to make crust. Press into a 9x13 inch or 2 quart baking pan and bake 15 minutes at 350°. Remove and chill. Mix together softened cream cheese and powdered sugar. Spread on cooled crust. Mix pudding according to directions. Fold into pudding 1/2 of whipped topping. Pour this mixture on top of cheese and chill until set. Top with remaining whipped topping. Sprinkle finely chopped nuts on top. Makes 12 to 16 servings.
VARIATION: Chocolate pudding can be used. Delicious.

PISTACHIO FROZEN DESSERT — Zelma Myers

30 crushed Oreo cookies
1 stick oleo (melted)
2 small pkgs. pistachio instant pudding
1 1/2 c. milk
1 qt. ice cream

Mix together the crushed Oreo cookies and melted oleo and press into a 9x13 inch pan. Cool. Mix together the pistachio pudding mix, milk and ice cream and pour over cookie crust.

TOPPING:
3 large Heath bars (grated)

Freeze.

QUICK AND EASY DESSERT — Alma Hass

Bananas
Frozen red raspberries
Cool Whip

Slice bananas in a parfait glass. Top with frozen red raspberries. Top with Cool Whip. Delicious.

A smile is a light in the window of your face
to show your heart is at home.

REFRIGERATOR STRAWBERRY CAKE — Peggy Roark

1 package white cake mix baked as directed. Dissolve large box Jello in 1 cup hot water and 1 1/2 cup strawberry pop. Make holes in cake and pour Jello mixture over cake.

ICING:
Beat 1 package of instant vanilla pudding with 1 1/2 cup milk. Blend in a 9 ounce carton of Cool Whip. Refrigerate until Jello settles or place in freezer for 20 minutes.

RITZ CRACKER PIE — Rose Bochow

3 egg whites (beaten stiff)
1 tsp. vanilla
1/2 c. pecans
1 c. sugar
20 Ritz crackers (crushed)

Beat egg whites until stiff. Add sugar gradually while beating. Fold in vanilla and crushed Ritz crackers. Add pecans. Pour in a 9 inch piepan and bake 25 minutes in a 325° oven. Cool. Spread Dream Whip over crust. Sprinkle with coconut. (Colored coconut makes a pretty pie.)

SOUR CREAM APPLE SQUARES — Alma Hass

2 c. all-purpose flour
2 c. firmly packed brown sugar
1/2 c. butter or margarine (softened)
1 c. nuts
1-2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 c. dairy sour cream
1 tsp. vanilla
1 egg
2 c. peeled, finely chopped apples

Preheat oven to 350°. Lightly spoon flour into measuring cup; level off. In large bowl, combine first three ingredients; blend at low speed until crumbly. Stir in nuts. Press 2 3/4 cups crumb mixture into ungreased 13x9 inch pan. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla and egg; blend well. Stir in apples. Spoon evenly over base. Bake 25 to 35 minutes until toothpick inserted in center comes out clean. Cut into squares and serve with whipped cream, if desired. Makes 12 to 15 squares. (Moist cake-like dessert.)

People who live it up may some day have to live it down.

STRAWBERRY ICE CREAM (1 gallon) Gertrude Jeter

2 (3 oz.) pkgs. strawberry Jello
2 c. boiling water
3 c. sugar
1 c. Pet milk
2 (10 oz.) pkgs. frozen strawberries
4 well beaten eggs
2 T. vanilla
1 pt. half and half
Milk

Mix boiling water and strawberry Jello. Cool. Mix sugar, beaten eggs, 1 cup Pet milk and vanilla. Put mixture and cooled Jello in freezer. Add thawed strawberries. Fill freezer with 1 pint half and half and whole milk. Freeze.
VARIATIONS: For peach ice cream, substitute with peach Jello and frozen peaches, in syrup, thawed.

• • • • •

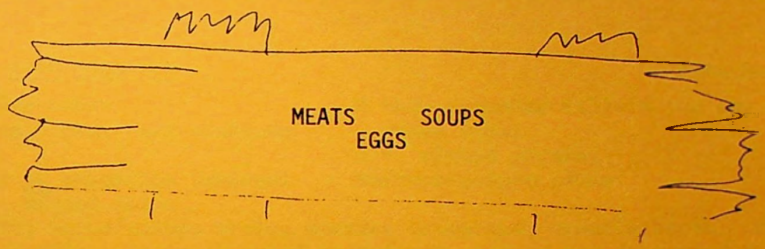
Spicy Blue Plum Crisp.
5 cups blue plums diced.
1¼ c. flour (divided)
¼ c brown sugar
½ tsp. cinnamon
¼ tsp. cloves
1 tsp. Baking Powder
¼ tsp. salt
1 egg beaten.
½ c melted butter.

Place plums in a 9X13 baking dish. mix ¼ c flour + cinnamon, cloves + brown sugar. Toss with plums. Blend together dry ingredients, add beaten egg. mix till crumbly, sprinkle over plums - Pour melted butter over the top. Bake 375° oven 40-45 min.
6-8 servings.

You are only young once
After that it takes another excuse.

# ADDITIONAL RECIPES

Good judgment comes from experience.
Experience comes from bad judgment.

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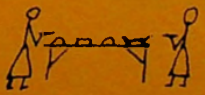

# MEATS - SOUPS - EGGS

## BAKED FISH ROLL-UPS

Alma Hass

6 strips bacon
1 (8 oz.) pkg. herb stuffing mix
Butter or margarine (melted)
1/4 c. minced onion
6 thin flounder fillets (or any white fish)
2 T. minced parsley
Mushroom-caper sauce

Fry bacon crisp; drain; measure drippings; crumble bacon. Prepare stuffing mix as directed on package, adding enough melted butter or margarine to bacon drippings to equal amount of fat called for. Stir in bacon, parsley and onion; mix well.

Spread equal amount of stuffing on each fillet; roll up; secure with wooden picks. Place each roll-up in well greased muffin cup. Brush with additional melted butter or margarine. Bake at 375° for 30 minutes. If necessary, brush again with melted butter; run under broiler to brown. Serve with mushroom-caper sauce. Makes 6 servings.

MUSHROOM-CAPER SAUCE:

1 (3 oz.) can broiled, sliced mushrooms
Milk or cream
1 (10 3/4 oz.) can cream of mushroom soup
2 T. capers

Drain mushrooms; measure broth. Add enough milk or cream to measure 1/3 cup. Blend with soup. Add mushrooms and capers. Heat. Makes 6 servings.

## BARBECUE SAUCE

Doris Hastings

1 (8 oz.) can Hunt's tomato sauce
1/2 c. A-1 steak sauce
1/3 c. Wesson oil
1/3 c. firmly packed brown sugar
2 T. vinegar

Combine all ingredients; mix well. Makes 2 cups. Refrigerate until needed. Good basic barbecue sauce for about anything that can be barbecued.

If you can read the handwriting on the wall -
Your children are old enough to know better.

BARBECUE SAUCE — Jeanette Rees

1/2 c. salad oil
1/2 c. chili sauce
1 c. vinegar
1 T. chopped onions
1 clove garlic
2 lemon slices
1 tsp. Worcestershire sauce
1/2 tsp. chili powder
1/4 c. brown sugar

Combine all ingredients and mix well. Makes 2 cups. This is an excellent baste for chicken or fish.

BARBECUE SAUCE — Jalene Coward

3 c. sugar
1/2 tsp. red pepper
1/2 tsp. garlic powder
3 tsp. salt
1/2 c. Worcestershire sauce
1/3 c. vinegar
1/2 gal. water
2 tsp. black pepper
1/2 tsp. celery seed
4 tsp. barbecue spices
1 c. prepared mustard
1/2 c. liquid smoke
1 gallon catsup

Mix well sugar, spices, salt, mustard and garlic powder. Add rest of the ingredients. Bring to a boil and boil for 5 minutes, stirring constantly. Keeps indefinitely in refrigerator. (Recipe requested.)

ATHENS MOUSAKA — Florence McKee

2 or 3 large eggplant (or squash)
1 1/2 lbs. hamburger (or lamb)
4 large onions
1 c. tomato paste (scant)
4 garlic cloves (optional)
1/2 c. grated cheese
Oil
1 tsp. salt, pepper

Slice eggplant. Fry in oil until brown. Place half in bottom of a 9x13 inch Pyrex pan.

Fry meat; slice onion, fry until brown. Add tomato paste mixed with other ingredients. Cook 5 minutes. Remove from fire. Add grated cheese. Cover eggplant with meat mixture. Add top layer of eggplant.

CREAM SAUCE:
3 c. milk (warmed)
6 T. flour
1 tsp. salt
4 T. margarine
2 eggs
1/2 c. cheese

Continued Next Page.

ATHENS MOUSAKA (Continued).

Make the white sauce of the milk, margarine, flour and salt. Cool slightly. Add the beaten eggs. Pour over the casserole. Sprinkle grated cheese on top. Bake 35 to 45 minutes in a 350° oven.

BEEF BOIL AND DRESSING — Nadine Dymond

Boil approximately 2 lbs. beef (flake it)
4 c. dressing
1 can mushroom soup

DRESSING:
4 c. cubed bread
2 eggs
1/2 c. chopped onion
Salt and pepper

Add beef broth until very, very juicy. Arrange layers of beef and dressing making certain beef is on top and bottom. Pour mushroom soup over all. Bake in slow oven, 325°, for 30 minutes until bubbly. Serve with a green salad and a light dessert. Serves 8.

BEEF BOLOGNA — Jean Baumgartner - Lena M. Birt

2 lbs. extra lean hamburger
2 T. Morton Tender-Quick
1/4 tsp. onion salt
1 1/2 tsp. liquid smoke
1/8 tsp. garlic salt
1 c. water

Mix and shape into two rolls. Wrap in Saran Wrap and refrigerate for 24 hours. Remove Saran Wrap. Place in pan and bake at 325° for one hour. Freezes well.

HOMEMADE SALAMI — Martha Jarvis

2 T. Morton's Tender-Quick
1 T. liquid smoke
1 T. onion powder
1 tsp. freshly cracked pepper
1 T. whole peppercorns
1 T. whole mustard seed
1 tsp. cumin
1 tsp. crushed hot red pepper (or 1/2 tsp. cayenne pepper)
2 lbs. lean ground beef
1 c. water

Combine all ingredients and mix well. Refrigerate and mix once each day for three days. On fourth day, shape into rolls (approximately four) and bake for one hour at 350°. This freezes well for later use.

Everything comes to him who hustles while he waits.

SUMMER SAUSAGE — Doris Rush

5 lbs. hamburger
2 1/2 tsp. coarse ground pepper
2 1/2 tsp. garlic powder
2 1/2 tsp. mustard seed
2 1/2 tsp. red pepper and pepper-corn

Combine all with 2 teaspoons liquid smoke and 5 rounded teaspoons of Morton Tender-Quick cure. On first day, mix, cover, and put in refrigerator. On second, third and fourth days, mix. Set out to warm a little before mixing. On fifth day, mix, work and roll out into three neat rolls. Put in a broiler pan on rack and do in order. Bake at 140° for 1 hour - 200° for 45 minutes - 140° for 1 hour - 200° for 45 minutes - 140° for 2 hours - 200° for 45 minutes. Turn off oven and leave in oven one hour. Turn several times and blot with paper towels while baking. Cool and wrap.

HOMEMADE SMOKED SUMMER SAUSAGE — Martha Jarvis

1 tsp. Morton's Tender-Quick
3/4 tsp. coarse black pepper
1 tsp. mustard seed
1/2 tsp. garlic salt
1/2 tsp. liquid smoke
1 lb. lean ground beef
1/2 tsp. onion salt

Combine all ingredients, adding enough water to make mixture bind. Mix well with your hands once each day for three days. Keep covered in the refrigerator. On fourth day, shape into a roll and bake for one hour at 350°. This sausage freezes well for later use.

BEEF BOURGOINE — Mary Jane Venning

2 lbs. stew meat (cut into small pieces)
1/4 lb. margarine
1/2 c. onion
1 T. flour
Pinch of thyme
Pinch of pepper
1 can jellied consomme'
1 c. burgundy wine (cheap red)
1 (4 oz.) can mushroom stems and pieces

Saute' onions in margarine. Add meat and brown well. Add flour, thyme, pepper and stir until smooth. Add 2/3 can of consomme' and the wine. Simmer, tightly covered, for three hours, checking on the liquid. Add mushrooms and the rest of the consomme' and simmer for 1 more hour. Serve over rice. Good recipe for large group since less tender cuts of meat can be used. It keeps for indefinite serving and is relatively inexpensive.

Nothing makes people stoop so low as a keyhole.

## BEEF AND CHEESE FOLD-OVER

Jo Cox

1 lb. ground beef
1/4 c. chopped onions
3/4 c. barbecue sauce
6 slices Cheddar cheese
2 (8 oz.) pkgs. crescent rolls
2 tsp. sesame seeds

Brown meat and onion. Stir in barbecue sauce. Set aside. Unroll dough into 4 long rectangles on ungreased cookie sheet. Overlap long sides. Firmly press perforations and edges to seal. Form a 15x13 inch rectangle. Spread meat mixture in a 4 inch strip down middle to within 1 inch on ends. Top meat with cheese slices. Fold up ends, fold long sides over, filling overlapping edges. Pinch to seal. Sprinkle with sesame seeds. Bake 20 to 25 minutes at 375° until golden brown. Let stand 5 minutes before serving.

## ONION BRAISED BEEF

Gene Deckert

4 med. carrots (about 1/2 lb.) halved lengthwise
2 lbs. boneless chuck steak (1 inch thick)
2 T. shortening
Dash of salt, pepper and paprika
1 can Campbell's onion soup
3 med. potatoes (about 1 lb.) quartered

Cut carrots into 3 inch pieces. Brown steak in shortening. Season with salt, pepper and paprika. Add soup. Cover. Cook over low heat 45 minutes. Add carrots and potatoes. Cook 45 minutes longer or until meat and vegetables are done. Stir occasionally. Thicken sauce if desired.

## BEEF BRISKET

Everett Cole

1 beef brisket (any size)
2 T. liquid smoke
1 tsp. garlic salt
1 tsp. onion salt
2 tsp. celery salt
1 1/2 tsp. salt
2 tsp. Worcestershire sauce
2 tsp. pepper
1 c. barbecue sauce

Marinate overnight. Seal in foil and cook slowly for six hours at 250°.

Always be sure your brain is in gear
before you put your mouth in motion.

## BRISKET

Mary Jane Venning

Use appoximately one envelope of Lipton onion soup mix for about four pounds of meat. Remove extra fat. Place some of soup mix on heavy foil, then meat, fat side up, then rest of soup mix. Bake at 300° for four hours. Cover meat with foil.

## ZESTY CABBAGE ROLLS

Doris Hastings

1 med. sized head cabbage
1 c. chopped onion
1 1/2 lbs. ground beef
2/3 c. salted crackers (crushed)
1 c. dairy sour cream
2 tsp. salt
1 tsp. pepper
3/4 tsp. Worcestershire sauce
1 bay leaf
1 garlic clove
2 c. tomato juice

Wash and trim cabbage. Separate 12 or 8 large leaves from head. Drop leaves into boiling salt water; cover, cook for 3 minutes. Drain and dry well.

For filling, combine onion, ground beef, crackers, sour cream, salt, pepper and Worcestershire sauce. Mix well. Place about 1/3 cup of meat mixture on each cabbage leaf; roll leaf around meat tightly; secure with toothpicks. Shred enough cabbage to make 4 cups. Place cabbage in frypan; add bay leaf and garlic. Place cabbage rolls on shredded cabbage. Pour tomato juice over rolls; cover. Cook over low heat (300°) about 45 minutes or until tender when pierced. Remove cabbage rolls and shredded cabbage to serving dish.

Mix 1 tablespoon flour with 2 tablespoons cold water to make a paste. Add to juice. Cook slowly 6 to 8 minutes. Pour over cabbage rolls. Serves 6.

## CHEESE AND NUT CROQUETTES

Helen Yaeger - Edna Archer

2 T. butter
1 c. milk
1 c. bread crumbs (dry)
1 tsp. lemon juice
2 envelopes G. Washington broth (get at health food center)
2 T. flour
1 1/2 c. walnuts (chopped fine)
2 T. chopped onions
1/2 c. sharp cheese (grated)
1 egg

Make a white sauce of melted butter, flour and milk. Add cheese to white sauce and stir until melted. Add nuts, crumbs, onion, broth and salt to taste. Roll in egg mix, then crumbs (1 egg plus 2 tablespoons water). Fry in deep fat until golden brown, keep turning. Lay on paper towel to drain.

## TOASTY CHEESE BAKE

Alice Ackerson

8 slices bread
Butter or margarine
1/2 lb. ground beef
1/4 c. chopped onion
3/4 c. milk
1/8 tsp. dry mustard
1 T. prepared mustard
2 T. chopped celery
1/2 tsp. salt
1 c. shredded American cheese
1 egg (slightly beaten)
Dash of pepper
1/2 tsp. salt

Heat oven to 350°. Toast bread, buttering both sides. Cook and stir meat, onion, celery, prepared mustard, and 1/2 teaspoon salt until meat is brown and onion tender. Alternate layers of toast, meat mixture, and cheese in greased baking pan, 9x9x2 inches. Mix remaining ingredients and pour over layers in pan. Bake, uncovered, 30 to 35 minutes. Serves 4.

## CHICKEN BREASTS AND CHIPPED BEEF

Alma Hass

4 chicken breasts (boned and halved)
8 slices bacon
Chipped beef
1 c. sour cream
1 can cream of mushroom soup
Salt and pepper

Put chipped beef in bottom of well greased, buttered casserole. Wrap a slice of bacon around each of the 8 boned chicken breasts and lay on chipped beef. Combine soup, sour cream, salt and pepper. Do the night before. Bake for 3 hours at 275° or 1 1/2 hours at 350°.

## CHICKEN BREASTS WITH RICE

Jo Cox

1 1/2 c. instant rice
2 cans cream of chicken soup
1 can cream of mushroom soup
1 pkg. dry onion soup
3 c. milk
6-8 chicken breasts

Mix together the 3 cans of soup, the dry soup mix and milk. Take out 1/4 of mixture for reserve. Mix remaining with rice and pour into a pan of adequate size to lay on chicken breasts. On top of mixture, lay breasts with fatty part down. Pour remaining soup mixture over top. Bake one hour at 300°. Turn chicken over and bake one hour longer.

Success depends upon your backbone, not your wishbone.

CREAMY CRUNCHY CHICKEN — Edna Archer

2 envelopes Lipton cream of chicken Cup-a-soup
1 1/2 c. boiling water
2-2 1/2 lbs. chicken (cut in serving pieces)
1 1/2 c. crushed herb seasoned stuffing mix
2 T. melted butter

Preheat oven to 375°. In a bowl, blend 1 envelope cream of chicken flavor Cup-a-soup and 3/4 cup water. Dip chicken in mixture, then in crumbs. Place in shallow baking pan and drizzle with butter. Bake 1 hour. Combine remaining envelope of cream of chicken flavor Cup-a-soup and 3/4 cup water for gravy. Serves 4.

CHICKEN CASSEROLE — Helen Collom

5 chicken breasts (boiled in salted water and cut into bite size pieces)
2 pkgs. frozen broccoli (cooked per directions)
2 cans cream of chicken soup
1 c. mayonnaise (real, not cooked dressing)
1/2 tsp. curry
2 T. lemon juice
1 c. grated Cheddar cheese

Arrange broccoli in buttered 9x13 inch pan. Cover with chicken pieces. Mix next four ingredients together and pour over chicken pieces. Sprinkle with cheese. Bake 45 minutes at 350°.

CHICKEN CASSEROLE — Ramona Rucker

Bake in one large pan or two smaller pans. Freezes well.
4 c. diced chicken
4 c. chicken broth
1 1/2 c. diced celery
1 1/2 c. diced cheese
1 large onion (diced)
2 eggs
1 can mushroom soup
4 c. cracker crumbs (Ritz or soda crackers)
1 tsp. pepper
1 1/2 tsp. salt (or to taste)

Combine all ingredients except for 1 cup cracker crumbs saved to sprinkle on top of casserole. Bake 45 to 55 minutes at 350°.

Children are a great comfort in your old age -
And they help you reach it faster too.

## CHICKEN DIABLE

Ruth Anderson

1 broiler-fryer (about 3 lbs.) (cut up)
4 T. (1/2 stick) butter or margarine
1/2 c. honey
1/4 c. prepared mustard
1 tsp. salt
1 tsp. curry powder

Melt butter or margarine in a shallow baking pan; stir in remaining ingredients. Roll chicken pieces in mixture to coat both sides, then arrange meaty side up in a single layer in same pan. Bake in moderate oven at 375° for one hour or until chicken is tender and richly glazed.

## CHICKEN ENCHILADAS

Eleanor Legleiter

1 (3 lb.) chicken
1 large onion
1/2 c. celery
1/4 c. oleo
2 cans cream of chicken soup
1 can green chilies
1 pkg. tortillas
1 c. Cheddar cheese

Boil chicken with 1/4 of the onion and celery until tender. Cool and bone. Save the broth. Saute' onion in butter; set aside. Mix chicken, 2 cups broth, chicken soup, chilies and onion together. Cut tortillas in half. Cover the bottom of a greased 9x13 inch pan with tortillas. Then pour over that a layer of chicken mixture. Alternate tortillas and chicken, ending with chicken. Sprinkle with grated cheese. Bake at 350° for 30 minutes.

## CHICKEN HOT DISH

Alice Maltbie

1 can cream of mushroom soup
1 can cream of chicken soup
1 small can evaporated milk
2 c. Chinese noodles
Green pepper and pimiento
1 c. cooked celery
1-2 c. chicken
1 small can mushroom buttons
Slivered almonds

Mix (except nuts). Bake in greased dish set in pan of water for 1 hour at 275°, then 1 hour at 350°. Liquid evaporates. Sprinkle almonds on top after pouring mixture into pan to bake. It's good without the almonds.

The best way to keep a wedding ring bright and sparkling clean is to dip it in dishwater three times daily.

## CHICKEN AND RICE CASSEROLE

Gertrude Jeter

Melt butter in a roasting pan to cover bottom of pan. Rub butter on sides of pan. Stir and pour into pan:

1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 qt. milk
1/2 tsp. salt
Pepper
1 3/4 c. raw rice (not Minute)

On top of mixture, place 6 to 12 pieces of chicken. Cover tightly and bake at 350° for 2 1/2 hours. Serves 6.

## CHICKEN IN THE GRASS

Jean Drumm

2-3 lbs. asparagus (ends trimmed)
1 broiler-fryer (about 3 lbs.) (cut up)
1 1/2 T. flour
2 T. minced parsley
1 tsp. salt
1/4 c. butter or oleo
1 large onion (minced)
1/2 c. cream or chicken broth
1 tsp. lemon juice
Dash of pepper

Cook asparagus, reserving cooking liquid. Press 1/4 of the asparagus through sieve or puree' in blender; set aside.

Heat butter in heavy skillet and brown chicken and onion. Remove chicken; set aside. Blend flour into dripping, then stir in about 1 cup reserved asparagus liquid. Add chicken, cover and simmer 30 minutes or until chicken is tender, stirring occasionally. Stir in cream and parsley; cook 3 to 4 minutes or until sauce thickens, stirring. Stir in asparagus puree', lemon juice, salt and pepper. Cook until heated through. Arrange remaining asparagus around the edge of heated platter. Spoon chicken and sauce into center. Makes 4 servings.

## CHICKEN SCALLOP

Effie Mullett

4 c. diced cooked chicken
3 c. soft fine bread crumbs
1 1/2 c. cooked rice
3/4 c. chopped celery
3/4 c. chopped onion
1/3 c. chopped pimiento
4 eggs (slightly beaten)
3/4 tsp. salt
3/4 tsp. poultry seasoning
1 1/2 c. chicken broth
1 1/2 c. milk

Combine all ingredients and spoon onto 9x13 baking dish. Bake 50 to 55 minutes at 350° or until knife comes out clean when testing in center of dish. Let set 3 to 5 minutes then cut in squares.

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CHICKEN SCALLOP (Continued).

Serve with creamy mushroom sauce.

CREAMY MUSHROOM SAUCE:

1 can mushroom soup
1/4 c. milk
1 c. dairy sour cream

In a pan, heat milk and soup while stirring constantly, stir in sour cream and heat just to very hot.

GOOD CHICKEN — Florence Schaar

1 pkg. dry onion soup
1 layer dry washed rice (I use wild rice)
1 layer chicken pieces (3 breasts)
1 can cream of chicken soup
Salt and pepper (to taste)

Place in buttered baking dish all ingredients except soup. Dilute soup with one can of water and pour over chicken. Bake at 350° until chicken is tender, about 1 hour.

HAWAIIAN CHICKEN — Doris Rush

1 frying chicken (cut into pieces)
Salt, pepper and flour

Brown chicken and place in baking dish.

SAUCE:

1/2 c. brown sugar
2 T. cornstarch
1/2 tsp. salt
1/3 c. white vinegar
1 T. soy sauce
1 c. pineapple juice
1 large can pineapple chunks (drained, reserve juice)
1 large green pepper (slivered lengthwise)

Combine brown sugar, cornstarch, salt, vinegar, soy sauce and pineapple juice in saucepan. Cook over medium heat until thick and clear. Add pineapple chunks and green pepper and pour over chicken. Cover with aluminum foil and bake 1 1/2 hours at 350°.

A way to right words is to keep them in the heart, until they are gentle and until the lips will speak them softly.

HOT CHICKEN SALAD — Barbara Headrick

1 (5 oz.) can chicken
1 can cream of chicken soup
1/2 c. salad dressing
1 T. chopped onion
1 c. chopped celery
1/2 c. almonds
2 tsp. lemon juice
3 hard cooked eggs

Put layer of corn chips (crushed) in bottom of pan. Mix other ingredients and put on top of corn chips. Cover with 2 cups crushed potato chips. Bake 15 minutes at 450°.

HOT CHICKEN OR TURKEY SALAD — Mary Hereford

2 1/2 c. diced chicken or turkey
2 cans cream of chicken soup
1/2 c. slivered almonds
2 c. diced celery
1 T. lemon juice
1/4 c. chopped onion
4 hard cooked eggs (chopped)
1 small jar pimiento (chopped)
1 c. mayonnaise
1 c. grated cheese or 1 can Cheddar cheese soup
2 c. crushed potato chips

Cook and bone chicken. Mix all ingredients except the grated cheese and potato chips. Put in a 9x12 inch pan. Refrigerate overnight. When ready to bake, sprinkle potato chips and grated cheese on top. Bake 30 minutes (longer if needed) at 400°. If Cheddar cheese soup is used, omit the cheese.

ITALIAN PIZZA CHICKEN — Pat Brazill

1 cut up fryer
1/4 tsp. garlic salt
1/2 tsp. paprika
1/2 lb. pork sausage
1/2 tsp. oregano
1/4 c. flour
2 tsp. salt
1 1/2 c. tomatoes

In a 9x9x2 inch baking dish, cook sausage about 5 minutes, cutting it up as it cooks. Add 1/2 cup tomatoes. Roll chicken in mixed dry ingredients and place in pan on top of sausage and tomatoes, skin side down. Bake 30 minutes at 400°. Turn chicken, add remaining cup of tomatoes and continue baking until tender, about 30 more minutes. Serves 4.

Always forgive your enemies;
Nothing annoys them so much.

## MEXICAN CHICKEN DIVAN

Jo Cox

4 whole chicken breasts
1 doz. corn tortillas (soft)
2 cans cream of chicken soup
1 c. milk
2 small cans green chili salsa
1/4 tsp. allspice
1/4 tsp. nutmeg
1/4 tsp. cinnamon
2 green peppers (diced)
12 mushrooms (quartered)
1 lb. Cheddar cheese (grated)
2 T. water
Butter or margarine

Bake and cut into small pieces, the chicken breasts. Cut tortillas into 1 inch squares. Mix the soup with the milk, salsa and spices. Generously butter a large baking dish and wet the bottom with the water. Begin by spreading a layer of tortillas on the bottom. Cover with half the chicken, then the green peppers and mushrooms (1/2). Over this pour half the soup and salsa mix. Then start over with another layer of tortillas followed by chicken, vegetables and soup. Sprinkle cheese over the top; cover tightly and refrigerate overnight. Bake in a 300° oven for 1 to 1 1/2 hours, uncovered.

## SAVORY SKILLET CHICKEN

Edna M. Archer

2—2 1/2 lb. chicken (cut into serving pieces)
2 envelopes Lipton cream of chicken flavored Cup-a-soup
1 1/4 c. boiling water
1/2 tsp. cr. rosemary

In a skillet, brown chicken; add cream of chicken Cup-a-soup mixed with water and rosemary. Simmer covered about 45 minutes. Serves 4 to 5.

## SCALLOPED CHICKEN OR TURKEY

Anna Adrian

4 c. cooked chicken (cubed)
3 c. soft bread crumbs
1 1/2 c. rice (cooked)
1/4 c. onions (chopped)
3/4 c. celery (chopped)
4 eggs (slightly beaten)
1 c. chopped pimiento
3/4 tsp. salt
3/4 tsp. poultry seasoning
1 1/2 c. chicken broth
1 1/2 c. milk

Combine all ingredients. Bake in a 9x13 inch baking dish at 350° for 50 to 55 minutes or until knife comes out clean. Serve hot.

Believe in yourself and what others think won't matter.

## QUICKIE

Florence Schaar

1 can chicken rice soup
1 can cream of chicken soup
1 small can or 1 or 2 c. cooked chicken
1 small can condensed milk
1 small can mushrooms
1 small jar pimiento
1 can chow mein noodles

Mix and put in casserole. Top with crushed potato chips. Bake one hour at 350°. Excellent for covered dish supper or large group.

## CALICO BEANS

Pat Brazill

1/2 lb. bacon (dice, fry and drain)
1/2 c. onion and 1 lb. hamburger (browned together)
1/2 c. catsup
1 tsp. salt
1/2 c. brown sugar
1 tsp. dry mustard
2 tsp. vinegar
1 can pork and beans
1 can green baby lima beans (can also use butter beans)
1 can kidney beans

Combine all ingredients and bake at 325° for one hour, or cook in crock pot on low for 8 hours.

## GREEN CHILI CASSEROLE

Eleanor Legleiter

1 lb. hamburger meat
1 onion (chopped)
1 tall can Pet milk
1 pkg. Doritos
1 can cream of chicken soup
1 can Cheddar cheese soup
1 can green chilies

Brown meat and onions; add soups, milk and chilies. Simmer a few minutes. Fold in Doritos. Add a little salt if needed.

## SECOND DAY CASSEROLE

Florence Schaar

3 c. diced cooked turkey
2 hard cooked eggs (chopped)
1 (4 oz.) can sliced mushrooms
3/4 c. diced celery
1/2 c. slivered blanched almonds
1 T. minced onion
1 (10 1/2 oz.) can cream of chicken soup
3/4 c. mayonnaise
1 c. crushed potato chips

Mix together first six ingredients. Stir soup into mayonnaise; toss with turkey mixture. Turn into 2 quart casserole. Sprinkle with potato chips. Bake in a 350° oven for 30 minutes or until mixture is bubbling. Serves 6 or 8.

AFRICAN CHOW MEIN — Edna Archer

2 lbs. ground beef (browned in skillet)
1 c. chopped onion
1 c. chopped sweet green pepper
1 c. chopped celery
1/2 c. soy sauce
1/4 tsp. black pepper

Cook onion, green pepper, and celery until tender. Add soy sauce and black pepper. Stir well and add 1 can celery soup and 1 can chicken soup. Rinse each can with 1/2 can of water and add to above meat and vegetable mixture. Pour 1 cup raw rice in bottom of casserole and spread evenly. Pour meat and vegetable mixture over top plus one extra cup of water. Cover with foil. Bake at 350° for one hour or until rice is tender.

CLAM CHOWDER — Zelma Myers

3 slices bacon (chopped)
1 c. chopped celery
1 c.chopped onions
2 (7 or 7 1/2 oz.) cans minced clams
2 c. tomatoes
2 c. diced potatoes
1 c. diced carrots
1 1/2 tsp. salt
1/4 tsp. thyme
Pepper

Cook bacon. Add celery and onions; cook until just tender. Drain clams. Add water to juice to make 4 cups. Add to bacon mixture, the tomatoes, potatoes, and carrots. Cover and simmer for 35 minutes. Blend 2 tablespoons flour with 2 tablespoons water. Stir into chowder; bring to boil. Add clams; heat and serve.

CORN BEEF LOAF — Eleanor Legleiter

1 (12 oz.) can corn beef (mash with fork)
1 c. celery (chopped fine)
1 bouillon cube (chicken)
1 sweet pepper (chopped fine)
2 envelopes Knox gelatin
3 hard boiled eggs (chopped fine)
1 c. mayonnaise
1 c. hot water
1/2 small onion (chopped fine)
1/4 tsp. salt

Dissolve bouillon cube in hot water. Dissolve gelatin in 1/2 cup cold water. Add to hot solution. Add corn beef, celery, pepper and onion, mayonnaise and chopped eggs. Pour into greased mold. This can be made in small individual molds.

SAUCE:

Mix two parts of apple jelly and one part prepared mustard to serve with loaf.

## HOT CORNED BEEF AND CHEESE SANDWICHES

Peggy Roark

1 (12 oz.) can corned beef (broken into small pieces)
4 oz. (1 c.) sharp cheese (diced)
1/2 c. mayonnaise or salad dressing
2 T. sweet pickle relish
1 T. instant minced onion
8 onion rolls or humburger buns (split and buttered)

Combine beef, cheese, mayonnaise, relish and onion. Spoon into buns. Wrap in heavy foil. Heat over medium coals 12 to 15 minutes. Turn several times. Or heat in 350° oven for 10 to 15 minutes.

## CRAB-SHRIMP CASSEROLE

Jeanette Rees

1 (7 3/4 oz.) can or frozen crab
1 (10 oz.) pkg. frozen shrimp
1/2 c. Pepperidge Farm dressing
1/2 c. Hellmann's mayonnaise
1/2 c. dry sherry
1/2 stick butter or oleo

Cook shrimp and marinate with crab (if using frozen crab it must be cooked also) in sherry for at least 3 hours. Mix with mayonnaise and refrigerate. After about 1 hour, place mixture in casserole, top with dressing and butter or oleo. Bake at 375° for 30 minutes. (This is a nice luncheon dish.)

## MOM'S DRIED BEEF CASSEROLE

Pat Lietz

1 c. shell macaroni
1 can mushroom soup
1 c. milk
1 pkg. dried beef (cut fine)
1/2 c. grated cheese
2 hard cooked eggs (chopped)

Put uncooked macaroni in casserole. Blend soup and milk and pour over macaroni. Stir in dried beef, cheese and eggs. Bake covered 1 1/2 hours at 350°.

Decision is a sharp knife that cuts clean and straight;
Indecision a dull one that hacks and tears and leaves ragged edges behind it.

CHEESE EGG BAKE — Alice Ackerson

1 c. sliced onion
1 T. butter
8 hard cooked eggs (sliced)
2 c. shredded Swiss cheese
1 can mushroom soup
6 slices caraway rye bread (buttered and cut diagonally into four pieces)
3/4 c. milk
1 tsp. prepared mustard
1/2 tsp. seasoned salt
1/4 tsp. dill weed
1/4 tsp. pepper

Heat oven to 350°. Cook and stir onion in butter until it is tender. Spread in ungreased baking dish, 11x7x1 inch. Top with egg slices; sprinkle with cheese. Beat remaining ingredients, except bread. Pour soup mixture over cheese; overlap bread slices, buttered side up, on top of casserole. Bake uncovered 30 to 35 minutes or until heated through; then set oven control at broil and/or 550°. Broil 5 inches from heat one minute or until bread is toasted. Serves 6.

EGG CASSEROLE — Martha Jarvis

12 eggs (beat lightly, not frothy)
1 tsp. salt
1/2 tsp. pepper
1 T. parsley flakes (dried)

Mix the above ingredients and cook to the "still gooey" stage.

Add:

1 c. sour cream
1 c. grated Cheddar cheese

Pour into an 8 or 9 inch square buttered Pyrex pan. Top with six strips crisply fried, crumbled bacon. Bake 30 minutes at 350°.

EGG AND CHEESE CASSEROLE — Edna Archer

6 slices buttered bread (cubed)
4 eggs
1/2 c. sharp Cheddar cheese (grated)
2 c. milk
1/2 tsp. powdered mustard
Salt and pepper

Place bread in bottom of baking dish. Spread cheese on top of bread. Beat eggs, milk and seasonings, and pour over bread and cheese. Let stand overnight. Bake, uncovered, at 340° for 40 minutes. Serves 6 to 8.

May I always be at peace with myself.

QUICHE — Kae Revell

8 slices bread (cubed)
1/2 lb. mild Cheddar cheese (grated)
5 eggs
1 pt. milk
3/4 stick margarine

Melt margarine. Toss with bread crumbs. Beat eggs and milk together. Put bread in buttered 9x14 inch baking dish. Place cheese on top of bread. Pour eggs and milk over all. Cover and refrigerate overnight. Bake at 325° for 45 minutes.

SCOTCH EGGS WITH CELERY SAUCE (Serves 6) — Phyllis Breckbill

6 hard cooked eggs
2 lbs. bulk sausage
2 eggs (well beaten)
1 c. fresh bread crumbs
1 c. grated onion
1 1/2 c. finely crushed cornflakes

SAUCE:
1/4 c. butter or oleo
1/4 c. flour
1 can cream of chicken soup
Salt and pepper
1 c. chopped celery and tender leaves
2 c. milk

Cool completely the boiled eggs, then shell. In a bowl, mix sausage, grated onion (drain off liquid), bread crumbs and half the beaten eggs. Dry the eggs completely. Divide the sausage mixture into six parts and use to encase each egg, pressing out air. Coat sausage mixture with beaten egg and then roll in cornflakes crumbs. Press firmly for coating to adhere. Chill 30 minutes. Bake coated eggs in 350° oven in shallow greased baking pan for 35 to 40 minutes until deep brown and crusty.

To make sauce - Melt the butter, saute' celery until tender, about 5 minutes. Stir in the flour, cook 30 seconds, slowly blend in the milk. Cook over low heat, stirring until sauce thickens. Stir in cream of chicken soup, salt and pepper. Serve sauce over eggs.

(This recipe came from England, very good.)

Kindness is like a cat.
When you give it away, it usually comes back.

SCRAMBLED EGG CASSEROLE — Evelyn Whitcomb - Dorothy Middleton

1 doz. eggs
1 c. cubed Velveeta cheese (heaping)
1 c. ground ham or cooked sausage
2 T. dry parsley
12 oz. carton sour cream

Scramble 1 dozen eggs. 2 tablespoons parsley (dry) very lightly (just so you can handle them). Put in greased 9x9x2 inch casserole. Add cubed cheese and sour cream. Bake at 325° (glass) or 350° for 15 minutes. Add 1 cup ground ham or cooked sausage on top and bake 10 minutes. Can be fixed and refrigerated night before. Easily doubled. (Put in by request.)

EGG SOUFFLE — Dorothy Middleton

1 lb. sausage
4 eggs
1 tsp. dry mustard
1/4 c. grated Velveeta cheese
6 slices bread
2 c. milk
1 tsp. salt

Brown and drain sausage. Trim the crusts and cube bread. Place in greased casserole. Beat together eggs and milk. Add mustard and salt. Also Velveeta cheese. Pour over bread. Sprinkle sausage over all. Cover with foil. Place in refrigerator overnight. Bake, covered, at 350° for 45 minutes. Uncover and bake at 325° for 15 minutes.

FLOUNDER BAKED IN SOUR CREAM — Yolanda Baumgartner

2 lbs. flounder fillets (or sole or bass)
Flour, salt and pepper
1/4 c. butter
1-2 T. paprika (optional)
1/4 c. grated Parmesan cheese
1 c. sour cream
Fine dry bread crumbs

Preheat oven to 400°. Roll fish in flour seasoned with salt and pepper. Shake off excess flour. Heat butter in skillet and saute' fish until golden. Arrange fillets in baking dish and sprinkle with paprika. Stir cheese into sour cream and spoon over fish. Top with crumbs and dot top with butter. Bake, uncovered, for about 10 minutes. Serves 6. Be sure fish is completely thawed.

If you are kicking up a storm,
Don't expect clear sailing.

## GROUND BEEF-CABBAGE CROCK POT

Dorothy Kelley

3 T. margarine
1 head cabbage (shredded)
1 can mushrooms
1 large onion (chopped)
1 lb. ground beef
2 (6 oz.) cans tomato sauce
2 cans water

Arrange in layers as listed. Crumble ground beef on top (uncooked). Pour tomato sauce and water over top. Cook on slow for 6 to 8 hours.

## STUFFED GREEN PEPPERS

Zelma Myers

6 med. peppers
1 1/2 lbs. ground beef
1 T. instant minced onions
3/4 c. quick cooking oatmeal
1 c. grated Cheddar cheese
1 1/2 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
1 can tomato soup

Cut peppers in half lengthwise. Remove seeds. Cook in boiling water 5 minutes. Rinse in cold water. Drain. Combine meat, onions, oatmeal, cheese, spices and one half can soup. Sprinkle inside of peppers with salt and pepper. Fill with meat mixture. Place in a 13x9 inch pan; add small amount of water. Bake, uncovered, at 350° for 30 minutes. Spread rest of soup over top of each pepper. Cook 10 to 15 minutes longer.

## HAM AND CHEESE ROLLS

Faye Baxter

8 frankfurter rolls
1 1/2 c. cooked ham (diced)
1 c. diced Swiss cheese
1/4 c. sliced green onions
1/4 c. sliced pimiento stuffed olives
1/2 c. dairy sour cream
1 tsp. prepared mustard
1/4 tsp. salt

Mix ingredients together. Spread on buttered buns. Wrap in foil. Heat until cheese is melted.

The reason a dog has so many friends
is that his tail wags instead of his tongue.

HAM ASPARAGUS QUICHE — Jean Drumm

1 c. cooked ham (diced)
1 lb. fresh asparagus (trimmed to 4 inches), cooked crisp-tender and well drained
1 c. Swiss cheese (diced)
Dash of salt
9 inch pastry shell (partially baked)
3 eggs
1 c. light cream
1/4 tsp. pepper

Sprinkle ham evenly in shell. Arrange asparagus spears spoke fashion evenly over ham. Sprinkle with cheese. Beat eggs, cream, salt and pepper until mixed but not frothy. Pour over ham and cheese. Bake in a 375° oven 30 to 40 minutes or until custard is set. Serves 6.

NOTE: To prebake shell partially prick pastry with fork about 12 times. Cover with circle of wax paper, then pour in dry rice or beans to weight down pastry. Bake in 425° oven 12 minutes. Remove beans or rice and wax paper. Fill shell and bake as recipe specifies.

HAM LOAF — Ruth Clow

1 lb. cured ham
2 lbs. fresh pork shoulder or any fresh ham
1 c. milk
1 c. bread crumbs
2 eggs (beaten)
1/2 c. vinegar
1/2 c. water
1/2 c. brown sugar
1 T. dry mustard

Grind and mix the cured ham and fresh pork. Combine milk and beaten eggs and bread crumbs. Add meat and milk-egg mixtures. Bring to a boil the vinegar, water, brown sugar and mustard and then pour over the meat. Bake in loaf pan at 350° for 1 hour.

DRESSING FOR HAM LOAF:
Hellmann's mayonnaise
Horseradish (to taste)
Some sour cream or buttermilk
Dash of sherry

It's a little too much to save
And a little too much to dump -
And there's nothing to do but eat it;
That makes the housewife plump!

## HAM-POTATO CASSEROLE

Florence Schaar

1 can cream of celery soup
1/2 c. top milk
1 tsp. salt
1/2 tsp. pepper
1 c. diced ham (cooked)
3 c. thinly sliced potatoes
1 onion (sliced thin)
3 T. margarine
Paprika

Combine soup, milk, salt and pepper in a 2 quart casserole. Place ham, potatoes, and onions in layers. Sprinkle with paprika and dot with margarine. Bake, covered, in a 375° oven for 45 minutes; uncover and sprinkle grated cheese on top and allow to bake 15 more minutes.

## BARBECUED HAMBURGER

Doris Rush

1 1/2 or 2 lbs. hamburger
1 c. milk
3/4 c. cracker crumbs
2 T. onion

Mix and make into balls about the size of golf balls and fry until partly done.

SAUCE:
2 T. Worcestershire sauce
3 T. vinegar
1 med. onion
1/2 c. water
1/2 c. brown sugar
1 c. catsup

Bring to a boil; then simmer for 20 minutes. Pour over hamburger and bake 30 to 45 minutes at 350°.

## BARBECUED HAMBURGERS

Alma Hass

1 lb. ground beef
1 small onion (cut fine)

SAUCE:
1 T. brown sugar
1 T. vinegar
1 T. flour
1/2 c. catsup
1 tsp. mustard (dry or French's)
Water

Brown 1 pound ground beef with onion. Make a sauce of brown sugar, vinegar, flour, catsup and mustard. Add sauce to the meat and onion. Add a little water and simmer 20 minutes or more. Serve on heated buns.

Life is 10% what you make it and 90% how you take it.

WESTERN HAMBURGERS — Alma Hass

1 lb. ground beef
1 small onion (cut fine)
1 T. catsup
1 T. mustard
1 can chicken gumbo soup

Brown ground beef and onion. Add catsup, mustard and soup. Simmer. Serve on half bun. Serves 4 or 5.

HAMBURGER CASSEROLE — Alice Ackerson

1 lb. hamburger
1 can cream soup
1 lb. box Tater Tots

Pat meat into bottom of a 6x10 inch pan. Spread cream soup (undiluted) over meat, and top with Tater Tots. Bake one hour at 350°. Serves 4 to 6.

HAMBURGER CASSEROLE — Zelma Myers

Put 1 pound hamburger in bottom of pan. Add a layer of each of the following: onions, carrots, green beans (drained), sliced or chunked potatoes. Spoon 1 can undiluted tomato soup on top. Cover and bake two hours at 350°. You may salt and pepper each layer before baking if desired.

HAMBURGER AND RICE DINNER — Ruth Michener

2 T. butter or margarine
1/4 c. chopped green pepper
1/4 c. finely chopped onion
1 lb. ground beef
1 tsp. salt
1/4 c. unsulphured molasses
2 T. mustard
1 (1 lb.) can tomatoes
1 c. rice (I use cooked)

Melt butter in large skillet; add onion and green pepper. Cook until onion is tender, not brown. Add ground beef and 1/2 teaspoon salt. Brown beef, breaking into pieces. While beef is browning, combine molasses and mustard. Add to beef mixture with tomatoes and remaining salt. Gradually add rice. Cover; reduce heat and simmer 25 to 30 minutes or until rice is tender. Yield: 6 servings.

It's nice to be important,
but it's more important to be nice.

MEXICAN HAMBURGER (Crock pot recipe) Martha Jarvis

1 lb. ground beef
3 c. corn chips (coarsely crushed)
1 med. onion (chopped)
1 can mushroom soup (undiluted)
1 can (10 oz.) tomatoes with green chilies
2 c. Cheddar cheese (grated)
Chopped mushrooms (may be added)

Brown beef; drain. Mix meat, soup, tomatoes and mushrooms. Line crock pot with 1 cup of corn chips. Sprinkle 1/3 of the onion, 1/3 of the cheese and 1/3 of the meat mixture over the chips. Repeat layers two more times. Cover and cook on low for 6 to 8 hours. Serves 4 to 6.

GERMAN HAMBURGERS Doris Hastings

Dough for 1 batch of your favorite dinner roll recipe. Use any basic bread or roll recipe or a packaged hot roll mix
1-1 1/2 lbs. hamburger
1/4 head cabbage
1-2 med. onions
Salt and pepper (to taste)

Cook the hamburger and onion in a skillet. Salt and pepper to taste. Chop the cabbage and boil until tender. Drain cabbage and add to hamburger mixture in skillet. Roll out dough and cut into 4x4 inch squares (or any size your appetite requires). Place one or two tablespoons of hamburger mixture into dough squares and pinch corners together. Bake in a medium oven for about 20 minutes. Buttering the tops when done is delicious.

Try other variations such as grated cheese or rice, or green peppers and mushrooms combined with the hamburger. Experiment with the recipe and find out what suits you and your family. Serves four or more people.

FOIL WRAPPED DINNER Alice Ackerson

1-1 1/2 lbs. round steak (1/2 inch thick)
1 c. peas
1 can mushroom soup
1 envelope onion soup mix
4 med. carrots
4 med. potatoes
8 cherry tomatoes

Heat oven to 450°. Cut meat into 1 inch pieces. Tear off four pieces of heavy duty foil 18x15 inches. On center of each, place carrot, thinly sliced, one potato cut in quarters, and 1/4 of meat. Stir together soup and soup mix and spoon over meat. Top with peas. Wrap securely in foil; place on ungreased baking sheet and bake 30 minutes or until meat is tender. Just before serving, garnish each dinner with two cherry tomatoes. Serves 4.

CUBAN HASH — Viola Duerksen

2 T. oil
1/4 c. diced green pepper
Brown above then add:
1/4 c. mushrooms
2 1/2 c. tomato juice or
1 can tomatoes
1/4 c. stuffed olives
1/4 c. chopped onion
1 lb. ground beef
1/4 c. raisins
1 tsp. salt and pepper
1/2 c. slivered almonds

Cover and simmer 20 minutes or more. Serve over rice.

KRAUT CASSEROLE — Alma Hass

1 No. 2 1/2 (28 oz.) can sauerkraut (cut up)
2 lbs. ground beef
1 med. onion (chopped)
1 (28 oz.) can tomatoes
1 (8 oz.) can tomato sauce
3/4 c. raw rice

Brown meat and onion. Mix tomatoes and tomato sauce. Add meat and onion. In a casserole, layer rice with meat and tomatoes. Bake for 1 1/2 hours in covered casserole at 350°. Serves 10.
NOTE: No salt and pepper needed.

TEXAS HASH — Alice Ackerson

1 lb. ground beef
3 large onions (sliced)
1 large pepper (chopped)
1 (16 oz.) can tomatoes
1/2 c. uncooked regular rice
2 tsp. salt
1-2 tsp. chili powder
1/8 tsp. pepper

Heat oven to 350°. In large skillet, cook and stir meat, onion, and green pepper until meat is brown and vegetables tender. Drain off fat. Stir in tomatoes, rice, salt, chili powder and pepper. Heat through and pour into ungreased 2 quart casserole. Bake, covered, one hour. Serves 4 to 6.

"I had such a miserable day yesterday,
Everything went right and it made me nervous."

Ford Jarrell

## MEXICAN CASSEROLE

Faye Baxter

2 lbs. ground beef
1 onion (chopped)
Garlic (to taste)
1 T. chili powder
2 cans pinto beans
1 can cream of chicken soup
1 can Ro-Tel tomatoes and green chilies
1 Pkg. tortillas (12)

Brown beef; add onions, garlic, chili powder and salt. Simmer a few minutes; add beans. Grease a 9x11 inch pan. Line bottom with 6 tortillas; add half of bean mixture and grated cheese. Add another layer of same; top with cheese. Mix chicken soup, tomatoes and chilies together. Pour over top. Bake one hour at 350°. Cover with foil before baking.

## MEAT BALLS

Barbara Headrick

1 lb. ground beef
2 T. flour
1 1/2 T. onion (chopped fine)
Salt and pepper
4 slices pineapple (cubed)
3 T. cornstarch
2 tsp. soy sauce
1/3 c. sugar
1 egg
1 tsp. salt
3 green peppers (cut in large pieces)
1 c. chicken stock
1/2 c. vinegar

Mix meat, egg, salt, pepper and onions. Make into balls, roll in flour and fry until a light brown. After meat is browned, add 1 cup chicken stock, 1 tablespoon oil, cubed pineapple and green peppers. Simmer over low flame for a few minutes.

Make a sauce of cornstarch, soy sauce, vinegar, sugar and 1/3 cup chicken stock. Stir well. Add to meatballs. Serves 6.

## HAWAIIAN MEATBALLS

Lois Klepinger

BASIC MEAT BALLS:
1 1/2 lbs. ground beef
3/4 c. dried bread crumbs
1/4 c. minced onion
1/2 tsp. pepper
2 eggs
1/2 c. club soda
1 tsp. salt

Mix and shape in 1 inch meatballs. Cook in 1 tablespoon salad oil, a few at a time in a 6 quart Dutch oven, until browned on all sides. About 1 hour before serving, heat 2 tablespoons salad oil in a 3 quart saucepan. Add 2 green peppers, cut in bite size pieces. 2 carrots, sliced diagonally. Cook over medium heat until tender

Continued Next Page.

HAWAIIAN MEATBALLS (Continued).

and crisp, stirring frequently. Add to meatballs in Dutch oven. Add:

1 (8 oz.) jar sweet gherkins (drained and chopped)
15 oz. can tomato sauce
1/2 c. white vinegar
1/4 c. sugar
20 oz. can pineapple chunks and juice

Simmer together 15 to 20 minutes. Stir often. Thicken with 1 tablespoon cornstarch and 1/4 cup water, mixed. Heat. Makes 8 servings. Serve over rice.

ITALIAN MEATBALLS (For those who cannot eat meat) Helen Yaeger
Edna Archer

1/2 c. dried beans (cooked) (ground)
1/2 c. walnuts
1 onion (chopped)
1 c. parsley (chopped)
6 eggs
1 c. toast crumbs
Salt (to taste)
Thickened tomato juice

Beat 6 eggs; add toast crumbs and salt to taste. Add beans, walnuts, onion and parsley. Fry partly done. Turn like Parker-house rolls and put in greased baking dish. Pour slightly thickened tomato juice over these. Bake in slow oven, 350°, for 30 minutes to an hour.

MINIMAGIC MEATBALLS OR SWEET AND SOUR MEATBALLS Viola Duerksen

1 lb. ground beef
2 c. bread (broken into small pieces, about 2 slices)
1 pkg. onion soup mix (dry)
1 egg (slightly beaten)
1 T. parsley flakes

Mix and make into one inch balls and arrange in loaf baking pan. Make sauce and pour over meatballs and bake.

SAUCE:

1 c. catsup
1/3 c. lemon juice
1/3 c. grape jelly

Bake at 350° for 45 minutes. Spoon off excess fat. Serves 6.

Some people grow up and spread cheer. Others just grow up and spread.

## SWEET AND SOUR MEATBALLS

Mary Jane Venning

Mix the following and form into balls:

2 lbs. ground beef
1 c. cornflakes (crushed)
2 eggs
2 T. soy sauce
1/4 tsp. ground pepper
1/2 tsp. garlic salt
1/3 c. catsup
2 T. minced onion

Bring the following to a boil:

1 can cranberry sauce (jellied)
1 (10 oz.) jar chili sauce
2 T. lemon juice
2 T. brown sugar

Pour over meatballs and bake one hour at 350°.

## MEAT LOAF

Mary Laird

3 lbs. lean hamburger
1/2 lb. sausage
2 eggs
1 onion (optional)
Green pepper (optional)
1 can mushroom soup
1/2 soup can milk
Bread crumbs or cracker crumbs or quick cooking oats (about 1 1/2 c. total)
1 tsp. sage (optional)
Salt and pepper (to taste)

If I have dry bread, I crumble it, then add oats to make 1 1/2 cups. Cracker crumbs work just as well, too. Mix all ingredients together. I use 1/2 can of milk to rinse out the soup can. Shape 3 meat loaves and bake 1 1/2 hours in a 375° oven. M.L.

## QUICK PIZZA

Suzanne Lietz

1 tube ready to bake biscuits
4-5 oz. shredded Mozzarella cheese
3/4 lb. hamburger
1 small can tomato sauce

Brown hamburger meat then drain off all grease. Press down on meat with big spoon to remove as much grease as possible. Spread each biscuit to make about a four inch circle on an ungreased cookie sheet. Spread 1 tablespoon tomato sauce on each flattened biscuit. Top with hamburger and then cheese. Bake in a 350° oven until brown on bottom. Makes 10 small pizzas.

People don't plan to fail - - they just fail to plan.

OVEN PORCUPINES — Alice Ackerson

1 lb. ground beef
1/2 c. uncooked regular rice
1/3 c. chopped onion
1/8 tsp. garlic powder
1 can tomato sauce
2 tsp. Worcestershire sauce
1/2 c. water
1 tsp. salt
1/2 tsp. celery salt
1/8 tsp. pepper
1 c. water

Heat oven to 350°. Mix meat, rice, 1/2 cup water, onion, salts garlic powder and pepper. Shape mixture by rounded tablespoonfuls into balls. Place meatballs in ungreased baking dish, 8x8x2 inches. Stir together remaining ingredients and pour over meatballs. Cover with foil and bake 45 minutes. Uncover and bake 15 minutes longer. Serves 4 to 6.

BARBECUE RIBS — Mary Jane Venning

2 1/2 lbs. spareribs

Sprinkle with salt, pepper and celery seed. Bake 2 1/4 hours at 300°. Bake about 45 minutes without sauce. Then add sauce for the last 1 1/2 hours.

SAUCE:

1 c. catsup
1/2 c. water
1/2 tsp. celery seed
1 clove garlic
1/4 tsp. cayenne pepper
2 T. brown sugar
1 tsp. chili powder
1 tsp. dry mustard
1 small onion

Simmer 20 minutes.

RICE SAUSAGE CASSEROLE — Phyllis Breckbill

2 lbs. mild sausage

Brown and crumble until grease fries out. Drain very well. Spread in bottom of a 2 quart casserole or 13x9x2 inch pan. Spread 3/4 cup old fashioned rice on top of this. Add 2 cups celery, chopped, 1/2 green pepper, small onion, chopped, and small jar pimientos. Sprinkle 2 packages of Lipton chicken noodles soup mix on top of mixture. Pour 4 cups water over all. Bake one hour and fifteen minutes. Stir three times during cooking. On third stir, add 1/2 cup chopped almonds and 1 package shredded cheese. Serves 12.

## LANDLUBBERS' SALMON LOAF

Helen Christie

16 oz. fresh asparagus spears or 10 oz. pkg. frozen (cooked and drained)
3 T. butter
1 c. chicken broth
1 1/2 c. cooked rice
1 T. grated onion
3 T. flour
1/2 tsp. dried dill weed
1/8 tsp. salt
16 oz. can salmon (drained, finely flaked)
3 slightly beaten eggs

Cut asparagus tips into 4 inch lengths. Cook tips, covered, in small amount of water till tender (don't overcook). Drain and set aside. Use remaining asparagus stems another time. Meanwhile, in a saucepan, melt butter; stir in flour, dill and salt. Add chicken broth; cook and stir until the mixture thickens and bubbles. Stir in salmon, rice, eggs, and onion. Lay asparagus crosswise in bottom of greased 8x4x2 inch loaf pan. Press salmon mixture over top. Bake in 350° oven for 50 to 55 minutes. Invert loaf onto serving platter and slice. (Or cover and chill; serve cold.)

## SEAFOOD LOAF

Nell Nida

2 c. cooked elbow macaroni
2 (6 3/4 oz.) cans tuna (drained and flaked)
2 c. shredded American cheese
1 c. sliced pimiento stuffed olives
1 c. soft bread crumbs
1 (5 1/3 oz.) can evaporated milk
2 eggs (slightly beaten)
2 T. grated onion
1 T. prepared horseradish
1 tsp. dry mustard

Combine all ingredients; mix well. Line bottom of 9x5x3 inch pan with aluminum foil; butter well. Pour tuna-macaroni mixture into pan. Bake in 350° oven for 50 to 60 minutes. Makes 8 servings (one-inch slices each).

A good laugh a day might not keep the doctor away -
But it should do something for you.

SHRIMP CREOLE — Zelma Myers

1/2 c. chopped onion
1/2 c. chopped celery
1 clove garlic (minced)
3 T. salad oil
2 c. tomatoes (No. 1 can)
1 (8 oz.) can seasoned tomato sauce
1 1/2 tsp. salt
1 tsp. sugar
1/2-1 tsp. chili powder
1 T. Worcestershire sauce
Dash Tabasco sauce
1 tsp. cornstarch
12 oz. shrimp
1/2 c. chopped green pepper

Cook onion, celery and garlic in hot oil until tender (not brown). Add to tomatoes, tomato sauce, and seasonings. Simmer uncovered 45 minutes. Mix cornstarch with 2 teaspoons water. Stir into sauce. Cook until thickened, stirring. Add shrimp and peppers. Cover and simmer about 5 minutes. Serve on rice.

SHRIMP CURRY AU GRATIN — Eleanor Legleiter

1/4 c. oleo or butter
2 T. minced onion (dry)
1 c. chopped celery
6 T. flour
2 tsp. season-all
1 tsp. curry powder
1/4 tsp. ginger
1 tsp. sugar
3 c. milk
1 1/2 lbs. shrimp (cooked)
3 T. lemon juice
1 c. grated sharp cheese
4 c. cooked rice

Melt butter or oleo. Add onion, celery and simmer for about 3 minutes. Blend in flour, season-all, curry powder, ginger and sugar. Add milk and cook over low heat until thick, stirring constantly. Add shrimp, lemon juice and cheese; stir until cheese is melted. Serve over rice. Serves 6.

CAMPERS POTATO SOUP — Alma Hass

1/2 c. instant mashed potato flakes
1 T. celery flakes
1/2 tsp. salt
2 c. water
3/4 c. instant nonfat dry milk
2 T. freeze dried chives
Pepper (to taste)

Combine instant potatoes, dry milk, celery flakes, chives and salt and pepper in a saucepan. Add water and stir. Heat over low heat to simmer and simmer 10 to 15 minutes. Serve hot. Makes 2 servings. May be multiplied.

NOTE: Soup may be seasoned with butter or oleo or 1 tablespoon chicken bouillon or 1 bouillon cube.

## HAMBURGER VEGETABLE SOUP

Gertrude Jeter

1 lb. ground chuck
1 c. chopped onion
1 c. diced potatoes
1 c. sliced carrots
1 c. shredded cabbage
1 c. sliced celery
2 (1 lb.) cans tomatoes (4 c.)
1/4 c. Minute Rice
3 c. water
3 tsp. salt
3 tsp. sugar

Cook ground beef and onion together until all pink disappears and meat is slightly browned. Drain off excess fat. Add all remaining ingredients and bring mixture to a boil. Cover and simmer for two hours. Makes 9 cups.

## LOW CALORIE SOUP

Alice Ackerson

1 large can tomato juice
1/2 head cabbage
4 celery ribs from one stalk
2 c. water
6 cubes beef bouillon
4 carrots
1 onion

Simmer ingredients together for 1 hour. 30 calories per cup. Any small amounts of leftover vegetables can be added, but will alter the calorie count.

## STEAK SOUP (Crock pot)

Effie Mullett

1 stick butter or oleo and
1 c. flour
1 c. diced carrots
1 c. celery
1 tsp. onion powder
1 c. mixed vegetables (can use frozen ones)
1 (No. 303) can tomatoes
1 tsp. Ac'cent
1/2 tsp. coarse ground pepper
8 c. water
1 lb. lean ground beef

Make roux (brown it) with butter or oleo. Cook ground beef until no longer pink. Mix all ingredients and simmer in crock pot for 6 hours. Start on high until hot, then turn to low.

This is very good warmed up.

Friends are like flowers.
A perennial on whom hearts can depend.

TOMATO RICE SOUP — Rosemary Benn

3/4 lb. ground beef
1/2 onion (chopped)
1 T. oleo
1 lb. can tomatoes
1 bay leaf
2 1/2 c. water
2 beef bouillon cubes
1/2 c. regular rice
1/2 c. celery
1/2 tsp. chili powder
1 tsp. salt

Brown beef, onion and celery in melted oleo. Stir in tomatoes, water, bouillon cubes, rice, salt, chili powder and bay leaf. Bring to a boil, reduce heat, then cover and simmer 20 minutes.

SLOPPY JOES — Peggy Roark

1 lb. hamburger
1 can chicken gumbo soup
2 T. catsup
1 tsp. mustard
Onion

Brown onion and hamburger. Mix together with other ingredients. Heat thoroughly and serve on buns.

SOUTH-OF-THE-BORDER STACK-UP — Pat Lietz

1 lb. ground beef
1 c. chopped onion
1 pkg. Kraft chili seasoning mix
2 (8 oz.) cans tomato sauce
12 tortillas (I use the round crisp tortillas - not the soft ones)
2 c. shredded sharp Cheddar cheese

Brown meat. Add onion; cook until tender. Stir in seasoning mix and tomato sauce. Simmer 10 minutes. Lay tortillas on cookie sheets; place meat mixture on each and top with shredded cheese. Bake about 20 minutes at 350°. REALLY DELICIOUS!

BARBECUED SPARERIBS — Doris Rush

Use 4 to 5 pounds of lean spareribs. Trim off all excess fat and cut into servings of 2 or 3 ribs to the serving. Salt, pepper, and brush each piece with liquid smoke. Place in roaster without lid; put in oven at 400° to 450° to brown on both sides. Drain off all fat; then pour a sauce over the ribs made of the following:

SAUCE:

1 c. catsup
1/2 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. garlic powder
1/2 c. brown sugar (packed)
2 T. vinegar
1 T. liquid smoke
2 c. water
1/2 tsp. salt
1 large onion
1 green pepper

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BARBECUED SPARERIBS (Continued).

Baste ribs about every 15 minutes. Bake approximately 2 hours at 325° to 350°. If lid is removed the last 30 minutes, sauce will thicken.

SPECIAL "K" ROAST (Meat substitute) Helen Yaeger - Edna Archer

1/2 c. margarine
1 c. chopped onions
1 c. chopped celery
3 tsp. McKays's chicken seasoning*
1 pkg. G. Washington broth powder*
6 eggs
1/2 c. milk
1 qt. cottage cheese
3 or 4 c. Special K cereal
1 can soya meat chicken style (diced)*
Sage
1 c. chopped pecans

NOTE: *Get at health food stores.

Saute' onion, celery, pecans, chicken seasoning and broth powder in margarine. Beat eggs and milk together and combine with diced soya meat and remaining ingredients. Bake in a well greased large flat pan in a 350° oven for 1 1/2 hours. Top will be dark brown when finished baking. Serves 12 to 16 people.

DEVILED STEAK Alice Ackerson

1 1/2 lb. steak
1/2 tsp. salt
Flour (for dredging)
3 T. shortening
3 T. chopped onion
3 T. flour
1 tsp. dry mustard
1 c. tomatoes
1 c. water
1/2 tsp. paprika
1 tsp. vinegar

Salt steak, dredge with flour, and brown on both sides in shortening. Add onions and cook until transparent. Add water and simmer over low heat for 20 minutes. Mix flour with mustard and paprika. Stir in vinegar and tomatoes. Pour mixture over steak. Continue to simmer for one hour over low heat. Serves 4.

Life just gives you time and space.
It's up to you to fill it.

## STEAK AND MUSHROOMS

Peggy Roark

Round steak
1 can cream of mushroom soup
Potatoes
Carrots
Onion
Garlic salt

Brown steak. Prepare onion, potatoes, and carrots and cut into thick slices. Put all in skillet. Top with soup and cook until tender. Add water as needed. Cover skillet.

## STEAK PARMESAN

Doris Hastings

Chicken fry steak and place in casserole.
Mix:
1 can tomato sauce
1/2-1 c. Ragu spaghetti sauce
1/2 can Cheddar cheese soup
Oregano and cumin seasoning (to taste)
1 finely diced onion

Mix sauces, soup, seasoning, and onion together and pour over steak in casserole. Place Mozzarella cheese over top of meat. Sprinkle Parmesan cheese on top. Bake one hour at 300°.

## ROLLED STUFFED FLANK STEAK

Alice Ackerson

1 large steak
Salt and pepper
1/4 c. butter or margarine
1 onion (chopped)
1/4 lb. chopped mushrooms
1 carrot (grated)
1 (8 oz.) pkg. herb stuffing mix
2 eggs
2 1/2 c. beef broth
2 T. butter or margarine

Salt and pepper both sides of steak. Heat butter in skillet and saute' onion, mushrooms, and carrot for 5 minutes. Pour contents of skillet into bowl, stirring in stuffing mix, eggs, and 1/2 cup beef broth. Spread stuffing evenly on steak and roll up like jelly roll. Tie with string. Heat butter or margarine in Dutch oven or large pot and brown steak on all sides. Add remaining beef broth. Cover tightly and simmer for 1 1/2 hours or until steak is tender. Remove steak and cut into thick crosswise slices. Spoon pan juices (skimmed of excess fat) over slices of steak. Serves 4 to 6.

Tomorrow is not promised us,
so make the very most of today.

SWISS STEAK — Chloe Smith

Prepare sauce first. Cut in small pieces a medium size onion and 2 ribs celery. Brown in small amount of fat. Add salt, pepper, cumin, celery salt, 1 can tomato soup, 1/2 cup ketchup, 2 tablespoons mustard, 3 tablespoons Worcestershire sauce. Let simmer ( the longer the better). Cut round steak and pound it or use minute steaks. Roll in flour and brown in fat. Put in baking dish. Pour sauce over. Bake in moderate oven, 375°, until tender.

TUNA-LEMON LOAF — Pat Lietz

3 or 4 thin lemon slices
2 (6 1/2 oz.) cans tuna (drained and flaked)
1 can condensed cream of celery soup
3 slightly beaten egg yolks
1 c. cracker crumbs
1/4 c. finely chopped onion
2 T. chopped pimiento (optional)
2 T. snipped parsley (optional)
1 T. lemon juice
Dash pepper
3 stiffly beaten egg whites

Put lemon slices in a row in bottom of a very well greased loaf pan (8 1/2x4 1/2x2 1/2 inches). Thoroughly combine remaining ingredients except egg whites. Then gently fold in egg whites. Spoon tuna mixture over lemon slices in loaf pan. Bake in 350° oven for 45 minutes or until center of loaf is firm. Invert on serving plate. Garnish with parsley.

MARINATED TUNA (Low calorie) — Eleanor Legleiter

1 (7 oz.) can water packed tuna
1/4 c. minced parsley
1/4 c. minced red onion
1/4 c. lemon juice
Black pepper (to taste)

Separate tuna in chunks. Combine remaining ingredients and pour on top. Chill. Makes 4 servings. (70 calories per serving.)

Never put off until tomorrow what you can do today,
How do you know there will be a tomorrow!

## COUNTRY CASSEROLE

Gene Deckert

1 lb. Velveeta cheese (cubed)
1 c. milk
1/2 c. Miracle Whip salad dressing
2 c. chopped cooked turkey or chicken
1 (10 oz.) pkg. frozen peas and carrots (cooked and drained)
5 oz. spaghetti (cooked and drained)
1 T. chopped chives

Heat Velveeta, milk, and salad dressing over low heat. Stir until sauce is smooth. Add remaining ingredients. Mix well. Pour into 2 quart casserole. Bake at 350° for 35 to 40 minutes.

## CRITTENDEN CASSEROLE

Florence McKee

1 (8 oz.) pkg. thin noodles
2 lbs. lean ground beef
1/2 c. chopped onion
1 can mushroom soup
1 can milk
1/2 lb. sharp cheese (grated)
3/4 c. ripe olives (chopped)
1 can Chinese noodles
1/4 lb. almonds (slivered)

Cook and drain noodles. Brown meat lightly. Add onions, salt and pepper. Stir. In a 9x13 inch or shallow casserole, layer noodles, cheese, meat, olives until used up. (Can use 3 tablespoons parsley also.) Pour soup and milk, mixed together, over all and bake about 1 hour at 350°. Remove from oven and top with Chinese noodles and almonds. Bake 15 minutes longer.

## QUICK SKILLET 57

Gene Deckert

1 lb. ground beef
1/2 c. chopped onion
1 T. shortening
2 c. hot water
1 (1 lb.) can tomatoes (cut into bite size pieces)
1/4 c. Heinz 57 sauce
2 tsp. salt
1 tsp. sugar
Dash of pepper
4 oz. uncooked elbow macaroni (about 1 c.)

Brown beef and onion in shortening. Drain off excess fat. Stir in water and next five ingredients. Add macaroni. Mix well. Bring mixture to boil. Reduce heat to low. Simmer, uncovered, 15 to 20 minutes, stirring occasionally until macaroni is tender. Garnish with minced parsley.

Happiness is a homemade article.

SPECIALTY CASSEROLE (Microwave oven) — Alma Hass

1 lb. lean ground beef
1/2 c. chopped onion
1 (8 oz.) pkg. cream cheese (cubed)
1 (10 1/2 oz.) can condensed cream of mushroom soup
1 (12 oz.) can whole kernel corn (drained)
1 (2 oz.) jar pimientos (drained and chopped)
1 tsp. salt
Dash of pepper

In a large heat resistant, non-metallic bowl, brown meat, uncovered, in microwave oven 4 minutes. Stir occasionally to break up meat chunks. Drain excess fat. Add onions and heat, uncovered, in microwave oven 3 minutes or until onion is tender. Pour into a shallow, 2 quart, heat resistant, non-metallic baking dish. Heat, uncovered, in microwave oven 9 minutes or until sauce is bubbly. This recipe comes from KG&E. 4 servings.

BAKED PORK CHOPS WITH CABBAGE — Gene Deckert

Brown pork chops and place in baking dish. Lay slices of onion on pork chops. Next lay slices of cabbage. Pour 1 cup milk over all. Cover and bake 1 hour or until done at 350°.

SPANISH PORK CHOPS — Mrs. E. H. Bounous

4 pork chops (cut 1 inch thick)
3/4 c. rice
1 med. onion (chopped)
1/2 med. green pepper (chopped)
1 can tomato soup
Salt and pepper

Boil rice 10 minutes. Brown chops. Put chops in roaster. Spoon rice on top of chops. Make a nest in the center of rice and put onion and pepper in nest. Pour tomato soup over all. Add 1 cup water to skillet where chops were browned. Pour around chops. Add salt and pepper on top of rice and chops. Bake 1 1/4 hours at 350°.

ROUND STEAK STROGANOFF — Suzanne Lietz

1 lb. beef round steak (tenderized)
2 T. oleo
1/2 tsp. salt
1 (3 oz.) can sliced mushrooms (drained)
1/2 c. shredded carrot
1/2 c. chopped onion
1 T. flour
1 clove garlic (minced)
3 T. flour
2 beef bouillon cubes dissolved in 1 1/2 c. water
1 T. tomato paste
2 T. red wine
1/2 c. dairy sour cream
3-4 c. hot buttered noodles

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ROUND STEAK STROGANOFF (Continued).

Cut meat into 1/4 inch strips. Combine the 1 tablespoon flour and the salt. Coat meat with flour mixture. In skillet, brown meat in oleo. Push meat to one side; add mushrooms, carrot, onion and garlic. Cook till tender, but not brown, 3 to 4 minutes. Blend in the remaining 3 tablespoons flour. Add beef broth and tomato paste. Cook and stir over medium heat until mixture is thickened and bubbly. Stir in wine and sour cream. Heat through but do not boil. Serve over hot buttered noodles. Makes 4 servings.

TURKEY AND RICE CASSEROLE — East High School

2 T. onion (chopped)
2 T. green pepper (chopped)
1/4 c. butter
1/3 c. flour
1 tsp. salt
2 c. turkey broth
2/3 c. canned tomatoes
2 T. tomato paste
1 c. uncooked rice
3 c. diced turkey

TOPPING:
1/2 c. bread crumbs
3 T. melted butter

Cook rice and drain. Cook onion and pepper in butter. Stir in flour and salt. Add broth; cook until smooth. Add tomatoes and paste. Cook until thick. Combine rice and turkey. Fold into sauce. Put into buttered casserole and top with buttered crumbs. Bake 25 to 30 minutes in moderate oven.

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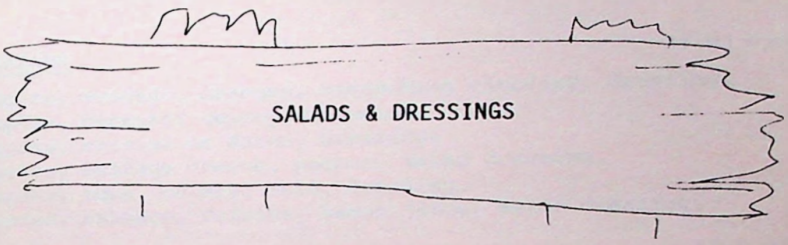
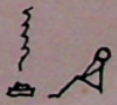
Housework is something nobody notices until you don't do it.

# ADDITIONAL RECIPES




RAMBLERS

Ramrod.....Gene Maltbie
Asst. Ramrod.....Bob Floyd
Secretary.....Helen Hampshire
Treasurer.....Lucile Neil



# SALADS - DRESSINGS

## APPLE SALADS

Zelma Myers

1. Apples, avocado, oranges, maraschino cherries, dressing.
2. Apples, carrots, celery, dressing.
3. Apples, raisins or dates, dressing.
4. Apples, cottage cheese, pecans, salad dressing.
5. Apples, tuna, celery, nuts, dressing.
6. Apples, cabbage, raisins, lemon juice, salad dressing.

## APRICOT SALAD

Alma Hass

1 small (12 oz.) can apricot nectar
1 (3 oz.) pkg. orange Jello
1 small carton cottage cheese

Heat nectar and dissolve Jello. When cool, add cottage cheese.

## FROZEN BANANA SALAD

Alma Hass

2 (3 oz.) pkgs. Philadelphia cream cheese
1/2 c. mayonnaise
2 T. lemon juice
2 T. sugar
1/2 c. crushed pineapple (well drained)
2 med. bananas (cut up)
1/2 c. nutmeats
1/2 c. maraschino cherries (cut up)
1 pkg. Dream Whip
1/2 c. milk
Pinch salt

Mix cheese, salt, mayonnaise, lemon juice and 2 tablespoons sugar. Add nuts, pineapple, bananas and cherries. Fix Dream Whip and milk according to package directions. Fold in Dream Whip. Freeze at least overnight. Keeps a long time in Pyrex pan.

## RANCHO BEANS (Serves 10)

Phyllis Breckbill

1/4 c. salad oil
2 c. chopped onion
1 lb. ground beef
1 tsp. salt
1 c. catsup
2 tsp. mustard
2 tsp. cider vinegar
2 (1 lb.) cans pork and beans
1 (1 lb.) can kidney beans (drain well)

Simmer onions and meat. Mix rest of ingredients together with browned meat. Bake in a covered casserole at 400° for 30 minutes.

## BEAN SPROUT SALAD

Lois Klepinger

1 (No. 2) can sauerkraut
1 stem celery (chopped)
1 med. onion (chopped)
1/2 c. vinegar
1 can bean sprouts (drained)
1 green pepper (chopped)
1 c. sugar

Combine sugar and vinegar. Heat until sugar dissolves. Cool and pour over other ingredients. Let stand for 12 hours. Keep refrigerated.

## BROCCOLI-CAULIFLOWER SALAD

Eula Houlton

1 head fresh cauliflower (chopped)
2 c. (or more) fresh broccoli (chopped)
1/2 c. chopped onion
2 T. sesame seeds
1 c. Hellmann's mayonnaise
2 T. sugar
3 T. vinegar

Mix. Let stand 24 hours before serving.

## RAW BROCCOLI-CAULIFLOWER SALAD

Lois Jacobs

1 head cauliflower
1 large onion
1 bunch raw broccoli

SALAD DRESSING:
1/4 c. vinegar
1 c. Kraft mayonnaise
1/2 c. sugar
Salt (to taste)

Dice cauliflower rosettes and tender stalks and tops of broccoli into salad bowl. Mince onion and add to it.

Dressing - Beat until sugar is dissolved, then pour over salad vegetables, stirring until all are thoroughly coated. Chill and serve. Keep refrigerated.

## CARROT SALAD

Jean Baumgartner

Cook 2 lbs. carrots, which have been sliced diagonally. Drain.

DRESSING:
1 can tomato soup
1/4 c. vinegar
3/4 c. sugar
1/4 c. oil
1/2 tsp. pepper
1/2 tsp. salt
1 tsp. mustard
1 T. Worcestershire sauce

Bring dressing ingredients to a boil. Pour dressing over cooked carrots while hot. Cool, then add 1 cup each of pepper

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CARROT SALAD (Continued).

rings, onion rings, and celery. Let stand overnight.
VARIATIONS: Alice Ackerson chops the onion and green pepper and doubles the vinegar and oil. Rose Bochow doubles the oil but uses just 1 teaspoon Worcestershire sauce. She stores salad in airtight container in refrigerator for 2 or 3 days before serving, turning it frequently to improve flavor. Serve cold. She cuts carrots like "copper pennies".

Viola Duerksen doubles the vinegar and uses 1 cup sugar to 1 pound carrots. She adds that carrots will be good for weeks. Alice, Rose, Viola, and Rosemary Benn do not add celery. Rosemary uses wine vinegar.

COTTAGE CHEESE SALAD (Quick and easy) — Alma Hass

Cottage cheese — Thompson seedless white grapes

Mix grapes with creamed cottage cheese.

HOT CHEESE FRUIT SALAD — Lois Klepinger

1 (No. 2 1/2) can pineapple chunks and juice
1 lb. grated cheese (mild and sharp)
1/2 c. sugar
1/3 c. flour

Combine sugar and flour. Mix all ingredients. Put in 1 1/2 quart casserole. Sprinkle with pecans and chopped maraschino cherries. Bake 45 minutes at 300°.

CHERRY SALAD SUPREME (Serves 12) — Effie Mullett

3 oz. pkg. raspberry Jello
21 oz. can cherry pie filling
1/3 c. salad dressing
1/2 c. whipping cream
2 c. boiling water
3 oz. pkg. lemon Jello
3 oz. pkg. cream cheese
8 3/4 oz. can crushed pineapple
1 c. miniature marshmallows
2 T. chopped nuts

Dissolve raspberry Jello in 1 cup boiling water. Stir in cherry pie filling. Turn into a 9x9x2 inch pan, let partially set. Dissolve lemon Jello in 1 cup boiling water. Beat together cream cheese and salad dressing, gradually add lemon Jello. Stir in undrained pineapple. Whip 1/2 cup whipping cream. Fold into lemon mixture with 1 cup miniature marshmallows. Spread on top of cherry mixture. Top with 2 tablespoons chopped nuts.

## CHRISTMAS SALAD

Phyllis Breckbill

1 pkg. strawberry Jello
14 oz. jar cranberry-orange relish
No. 2 can crushed pineapple
1 c. whipped cream. Dream Whip or Cool Whip
1 c. boiling water
1 pkg. orange or lemon Jello
3 oz. pkg. cream cheese
1/8 tsp. salt

Add boiling water to Jello. When cool, add jar of cranberry-orange relish. Put in bottom of oiled mold. Let set until firm. Drain juice of crushed pineapple. Add water to make 1 1/2 cups. Heat liquid to boiling and add to Jello. Cool mixture. Soften cream cheese, beat with fork until smooth. Add salt, whipped cream and crushed pineapple. Blend until smooth. Add to thickened Jello. Pour on top of first layer and let set until firm.

## CRANBERRY SALAD

Pat Lietz

2 reg. size pkgs. cherry or raspberry Jello
2 c. hot water
1 1/2 c. cold water
3/4 c. sugar

Mix well and set aside. Grind 2/3 package cranberries and 1 large apple and add to above mixture. Add 1/2 cup chopped nuts and 1 cup chopped celery. Let stand in refrigerator until solid.

## CRANBERRY SALAD

Effie Mullett

2 (3 oz.) pkgs. raspberry Jello
1 (8 1/4 oz.) can crushed pineapple (drained)
1/2 c. chopped nuts
1 (16 oz.) can whole cranberry sauce
1/2 c. burgundy wine

Dissolve Jello in 2 cups hot liquid (using pineapple juice, 2 tablespoons lemon juice, water and wine). Let cool until syrup consistency. Stir in pineapple, nuts, and cranberries. Top with a dressing of 1 (8 oz.) pkg. cream cheese and 1 pkg. Dream Whip (whipped) or use Cool Whip.

NOTE: When not using the wine, add 1/2 cup water in place of it.

If you carry the Bible while you are young,
it will carry you when you are old.

CRANBERRY SALAD — Doris Rush

1 pkg. raspberry Jello
3/4 c. sugar
1 c. boiling water
2 c. uncooked cranberries
2 small oranges
3/4 c. celery
1/2 c. chopped nuts

Put cranberries, celery and orange peel through food chopper. Cut up oranges. Add oranges, celery, cranberries and nuts to dissolved Jello.

CRANBERRY D-ZERTA SALAD — Phyllis Breckbill

2 envelopes cherry D-Zerta (raspberry is also good)
2 c. boiling water
9 grains Saccharin
1 whole orange (3 inch diameter)
1/4 c. sugar
1 lb. frozen cranberries

Total 5 cups - 20 servings. 1/4 cup - 1 serving. 6 grams carbohydrates - 1 gram protein.

Dissolve gelatin and sugar in boiling water. Add artificial sweetener. Wash frozen cranberries and grind while still frozen. Grind quartered orange without seeds. Mix all ingredients together. Pour into mold and refrigerate. One serving, 1/4 cup, may be used as 1/2 fruit exchange.

NOTE: 1/4 cup serving contains about 1/2 teaspoon real sugar. Some may like this sweeter and may increase the Saccharin to 13 1/2 grains - that is maximum allowed.

FROZEN CRANBERRY SALAD — Jean Drumm

8 oz. pkg. cream cheese
2 T. sugar
1 flat can crushed pineapple
1 large Cool Whip
2 T. mayonnaise
1 (No. 2) can whole cranberries
1/2 c. chopped nuts

Soften cheese; add mayonnaise and sugar; blend. Stir in cranberries, pineapple and nuts. Fold in Cool Whip. Freeze. (I put in cupcake liners in muffin pan.) Remove from freezer 15 minutes before serving. Makes 24 servings.

Blessed to us is the night,
for it reveals to us the stars.

## CUCUMBER CHEESE RING

Ruth Frey

1 (3 oz.) pkg. lime gelatin
1 c. boiling water
2 c. shredded or chopped cucumber
1/4 c. finely chopped green pepper
1 c. or more chopped celery
1 (8 oz.) pkg. cream cheese (softened)
1 c. mayonnaise
1 tsp. prepared horseradish
1/4 tsp. salt
2 T. lemon juice

Dissolve the gelatin in the boiling water and set aside to cool. Mix and beat until smooth, the cream cheese, mayonnaise, horseradish, salt and lemon juice. Mix with Jello until partially set. Add chopped cucumber, green pepper and celery to the partially set gelatin mixture.

## DELICIOUS SALAD

Doris Hastings

1 pkg. lemon Jello dissolved in 1 c. hot pineapple juice
Chill until almost set.
2 pkgs. cream cheese
1 c. chopped celery
1 c. chopped nuts
1 tsp. vinegar
1/4 tsp. salt
2 pimientos (chopped)
1 (No. 2) can crushed pineapple (drained)

Cream softened cheese and add other ingredients. Whip Jello and add to cream mixture. Fold in 1 package Dream Whip or 1 c. whipped cream.

## DIETETIC SALAD

Fanetta Fitchett

2 cans unsweetened grapefruit sections
2 envelopes lemon low-cal gelatin dessert
Maraschino cherries
8 oz. pkg. Philadelphia cream cheese
1/4 c. milk
1 c. chopped walnut meats

Bottom layer - About 1 can unsweetened grapefruit sections (use broken pieces). 1 envelope of lemon gelatin dissolved in 1 cup boiling water. Use juice from can of grapefruit sections in second cup of water. Put the grapefruit sections in a square Pyrex pan. Pour gelatin over it. Place in refrigerator until it sets.

Middle layer - Cream cheese and milk until quite soft and easy to spread. Add chopped walnuts. Spread over first layer which has set.

Continued Next Page.

DIETETIC SALAD (Continued).

Top layer - Arrange whole grapefruit sections in a pleasing pattern with the maraschino cherries. Prepare second envelope of gelatin in the same manner as the first and allow it to begin to set. Pour part of the lemon gelatin mixture over the cream cheese and allow it to set enough to prevent the cream cheese from floating. Pour remainder of lemon gelatin over top layer and let set in refrigerator.

This is not originally a dietetic diet recipe. For a non-diabetic, regular gelatin and grapefruit sweetened with sugar may be used.

FRUIT SALAD — Agnes Grandle

No 2 1/2 can pears (cut up)
1 large can chunk pineapple
1 pkg. Angel Flake coconut
18 large marshmallows (cut in 1/4)
2 small cartons sour cream

Mix and let stand overnight. Serves 12. Very good and quick and easy.

GERMAN COLE SLAW — Muriel Hays - Edna Archer

1 large head cabbage (4 lbs.)
1 large onion
1 c. sugar

DRESSING:
1 T. sugar
1 1/2 tsp. salt
1 tsp. dry mustard
1 tsp. celery seed
3/4 c. corn oil
1 c. vinegar

Grate the cabbage and onion. Let stand in 1 cup sugar while preparing the dressing. Mix the dressing ingredients and let come to a boil. Pour dressing while hot over cabbage and onion mixture. Store in refrigerator. When cool, ready to use. Keeps several days.

Life is an everlasting struggle
to keep money coming in
and teeth and hair from coming out.

## GERMAN STYLE WILTED LETTUCE

Esther Seibel

6 c. leaf lettuce (torn in bite size pieces)
2 hard cooked eggs (diced)
1/2 tsp. salt
3 T. water
1/3 c. chopped Bermuda onion
4 slices bacon
1 T. sugar
3 T. cider vinegar (or more if desired)

Wash, drain and dry lettuce; tear into bite size pieces. Place in a large bowl. Sprinkle with hard cooked egg and onion. Set aside. Cook bacon until browned. Remove and drain, then crumble over lettuce. Cool fat slightly; add sugar, salt, vinegar and water. Heat to boiling and pour over the lettuce. Toss lightly and serve immediately. Serves 6.

## GOOSEBERRY SALAD

Alma Hass

1 pkg. lemon Jello
1 1/4 c. boiling water
No. 2 can gooseberries
1 can drained mandarin oranges
Pinch of salt
1 c. miniature marshmallows
1/2 c. chopped celery
1/3 c. chopped nuts

Dissolve lemon Jello in boiling water. Add a pinch of salt and miniature marshmallows. Stir until marshmallows are nearly dissolved. Pour in syrup drained from gooseberries and cool. Combine gooseberries, chopped celery, mandarin oranges and nuts. Fold in gelatin and chill.

## HOT GERMAN POTATO SALAD

Rosemary Benn

6 med. potatoes
3/4 c. chopped onion
1/2 c. vinegar
1 1/2 tsp. salt
1/2 tsp. celery seeds
6 slices bacon
2 T. flour
1-2 T. sugar
Dash of pepper
3/4 c. water

Boil potatoes with peeling on. Cool then peel and slice thin. Fry bacon slowly; drain. Saute' onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seeds and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Bring to a boil, stirring constantly. Boil 1 minute. Stir in carefully the potatoes and crumbled bacon bits. Remove from heat, cover and let stand until ready to serve. Serves 6 to 8.

JELLO WHIPPED CREAM SALAD — Nell Nida

1 pkg. lemon Jello — 3/4 c. pineapple juice

Dissolve in 1 cup hot water and beat until fluffy when syrupy.

Add:

1 c. whipped cream or Cool Whip — 1/2 c. crushed pineapple
1 T. vinegar — 1/2 c. nuts
2 T. mayonnaise — 1/2 c. marshmallows (small)
1 c. shredded cabbage

Combine and let stand at least 2 hours.

JICAMA SALAD — Mary Hereford

1 1/2 c. (8 oz.) jicama (pared and cubed) — 1 orange (peeled and cubed)
1 large cucumber (sliced) — 2 T. lemon juice
1/4 tsp. chili powder

Combine jicama, cucumber and orange. Sprinkle with lemon juice and chili powder; toss. Cover and chill at least 2 hours. Just before serving, sprinkle lightly with salt and toss. Serves 6.
NOTE: Jicama is a root vegetable; texture is similar to water chestnuts.

KRAUT-APPLE — Alma Hass

2 (16 oz.) cans kraut — 1/2 or 2/3 c. brown sugar
1 can applesauce

Do not drain kraut. Heat just to melt the sugar.

KRAUT SALAD — Lois Jacobs

Med. size can kraut — 1 c. sugar
4 T. vinegar — 1 c. celery (chopped)
1 c. onion (chopped) — 1 c. green pepper (chopped)
Some chopped pimiento

Drain the kraut well and cut through with scissors. Heat the sugar and vinegar over low flame until sugar is melted. Pour over chopped kraut. Add chopped celery, onion, green peppers and pimiento to chopped kraut. (Gauge the vegetables to your taste.) Let stand in refrigerator overnight. Keeps a long time.

One must keep looking up in order to go up.

KRAUT SALAD — Doris Rush

1 (No. 2 1/2) can kraut
3/4 c. sugar
2/3 c. onion
2/3 c.celery
1 green pepper
1 small jar pimiento (cut up)

Mix and cover good. Let stand in refrigerator 4 to 5 days before serving.

NOTE: Dorothy Long uses 2 cups of chopped celery and drains kraut thoroughly.

LIME JELLO SALAD — Alma Hass

1 (No. 2) can crushed pineapple
1/2 c. sugar
1 pkg. lime Jello (may use lemon or orange)
1 c. hot water
1 c. nuts (optional)
1/2 lb. grated cheese or 1-1 1/2 c. cottage cheese
1 pkg. Dream Whip or 1/2 pt. whipping cream

Cook pineapple and sugar for 3 minutes. (Or heat crushed pineapple sugar, Jello and water until Jello is dissolved.)

Add Jello to hot water and when dissolved, add pineapple and sugar. Cool until partially thick. Add other ingredients.

MARINATED THREE BEAN SALAD — Florence Schaar

Drain one 1 pound can each: cut green beans, cut wax beans, and kidney beans. Combine 3/4 cup sugar, 2/3 cup vinegar and 1/3 cup salad oil. Pour over vegetables. Add 1 teaspoon each of pepper and salt. Toss. Chill overnight. Before serving, toss to coat beans. Drain. Serves 6 to 8.

ORANGE SALAD — Doris Rush

2 (3 oz.) pkgs. orange Jello
2 c. boiling water
1 large can mandarin oranges
1 can frozen orange juice
1 c. vanilla ice cream

Dissolve orange Jello in boiling water. Stir in orange juice concentrate and the ice cream until dissolved. Add the mandarin oranges and pour into slightly oiled Jello mold. Let set and serve.

It takes two to speak truth; one to speak, another to hear.

ORANGE TAPIOCA SALAD — Lois Klepinger

1 (3 3/4 oz.) pkg. tapioca pudding
1 (3 3/4 oz.) pkg. instant vanilla pudding
1 pkg. Dream Whip
1 (3 oz.) pkg. orange Jello
2 c. boiling water
1 can mandarin oranges

Add puddings and Jello to boiling water. Stir constantly until slightly thickened. Cool. Prepare according to directions, 1 package Dream Whip. Drain and cut up 1 can mandarin oranges. Add Dream Whip and oranges to thickened mixture. Refrigerate.

PEAR CHEESE SALAD — Alma Hass

1 (29 oz.) can pears(drained) (save juice)
1 pkg. lemon Jello
1 (8 oz.) pkg. cream cheese
1/2 c. pecans
2 c. Cool Whip

Beat pears in blender until fine. Add cream cheese and beat well. Add water to pear juice to make 1 1/2 cups. Dissolve Jello in hot pear juice. Let stand until it starts to jell. Add pear mixture, fold in pecans and Cool Whip. Pour into an 8x8 inch pan.

The pear cheese salad may be fixed as a dessert by making a crust of the following ingredients:

1/2 c. brown sugar
1 1/2 c. crushed Rice Chex
1/3 stick butter
3/4 c. flake coconut
1/3-3/4 c. nuts

Mix and toast in oven, 250°, for 25 minutes or until brown. Stir often. Spread 2/3 mixture in bottom of pan; pour the Jello mixture over the crumbs. Top with remaining crumbs.

PINEAPPLE SALAD — Nadine Dymond

1 (No. 2 1/2) can cubed pineapple (drain and save juice)
1 lb. cheese (sharp Cheddar, diced)
1 lb. pkg. marshmallows (either miniature or large, cut up)

Mix together. Thicken pineapple juice with 1/2 cup sugar and 1 tablespoon flour. Cook until thick and clear; pour immediately over above mixture. Can be served immediately or refrigerated. Very good next day. Serves 6 to 8.

OPTIONAL: 1 cup pecans and 1 cup whipped cream.

## PINEAPPLE FROG EYE SALAD

Effie Mullett

1/2 c. sugar
1 T. flour
1 egg (beaten) *
7 oz. pineapple juice (drained from pineapple)
1 c. Acini De Pepe macaroni

Combine and cook over medium heat, stirring constantly until thickened. Cool completely. Cook 1 cup Acini De Pepe macaroni (small round like tapioca) in boiling salted water until tender. Blanch and cool. Place in large bowl and add the cooled mixture. Cover and let stand overnight in refrigerator. The next morning add: *1/4 tsp. salt

1 (No. 2) can crushed pineapple (drained)
1 can mandarin oranges (cut up)
3 c. miniature marshmallows
2 envelopes Dream Whip (prepared)

Chill. This salad keeps well several days.

## HOT PINEAPPLE SALAD

Phyllis Breckbill

2 eggs
1 T. flour
2 c. small marshmallows
2 1/2 bread slices (cubed)
1/4 c. sugar
1 (20 oz.) can crushed pineapple
1/4 c. butter or oleo

Beat the eggs; add sugar and flour and blend together. Add pineapple, marshmallows, butter (cubed) and cubed bread. Blend well and pour in a greased 1 1/2 quart casserole dish. Bake at 350° for 30 minutes. Serves 6.

VARIATION: 1/2 cup shredded coconut may be added with pineapple. Delicious with ham.

## PISTACHIO SALAD

Doris Rush

Place in a large bowl, one 15 1/2 ounce can crushed pineapple with juice. Add 1 box pistachio nut instant pudding. Blend well. Add one No. 2 can fruit cocktail (drained) and 1 cup miniature marshmallows. Fold in a large container of Cool Whip. Cool in refrigerator. Can be frozen.

No life is so strong and complete,
but it yearns for the smile of a friend.

## RASPBERRY-APPLESAUCE SALAD

Florence Schaar

1 can (2 c.) applesauce
1 (3 oz.) pkg. raspberry Jello
1 tsp. grated orange rind
3 T. orange juice (Florence uses concentrated)
7 oz. lemon-lime carbonated beverage

Heat applesauce to boiling. Dissolve Jello in applesauce. Add remaining ingredients. Chill until quite firm. Serves 6 to 8.

## RUBY RED LAYERED SALAD

Janett Barton

1 pkg. raspberry gelatin
1 box frozen raspberries
1 pt. commercial sour cream
1 pkg. cherry gelatin
1 (No. 303) can crushed pineapple
1 can whole cranberry sauce

Soften raspberry gelatin in 1 cup hot water; add frozen raspberries, stir until well mixed. Refrigerate until firm. When firm, spread gelatin mixture with 1 pint sour cream; refrigerate.

Soften cherry gelatin in 1 cup hot water; add crushed pineapple and cranberry sauce. Refrigerate salad until firm enough to spread over raspberry gelatin and sour cream layers. After second gelatin layer is added, refrigerate salad until completely firm. Serve with salad dressing mixed with whipped cream for fluffiness.

## SALAD TIPS

Zelma Myers

1. Lettuce, tomatoes, onions, waxed beans, chopped parsley, dressing.
2. Lettuce, grated carrots, cut green beans, dressing.
3. Endive, shredded red cabbage, lettuce, carrot curls, dressing.
4. Lettuce, tomatoes, diced avocado, pitted ripe olives, cheese, dressing.
5. Lettuce, drained kidney beans, onion, dressing.
6. Cauliflower (uncooked), green stuffed olives, chopped onions, chopped green peppers, dressing (1/2 salad dressing, 1/2 French dressing).
7. Lettuce, onion rings, zucchini strips, pitted ripe olives, dressing.

When you try to make an impression, that is the impression you make.

## 7 LAYER SALAD

Nell Nida

1 med. head lettuce
1/2 c. chopped green onion
1/2 c. green pepper
1/2 c. celery
1 pkg. frozen green peas (cooked as directed on pkg. Cool)
1 pt. mayonnaise
4 oz. grated Cheddar cheese
4-6 slices bacon (crisp)

In glass bowl, layer in order given above. After spreading mayonnaise on top of salad, sprinkle 2 tablespoons sugar on top; then add cheese. Crumble bacon on top. Cover tightly with plastic wrap and refrigerate 24 hours to blend.

## SALAD

Jeanette Holmes

Layer in large bowl:
Lettuce
Sliced celery
Water chestnuts (sliced)
Thinly sliced onions
Frozen peas (not thawed)

Use proportions appropriate to size of bowl. Cover last layer (peas) with 1 to 2 cups mayonnaise (not salad dressing). Be sure to cover completely, spreading mayonnaise to sides of bowl and thoroughly covering peas. About an hour before serving cover with a layer of each of the following: Sliced tomatoes, crisp crumbled bacon, and grated Parmesan cheese.

## FRESH SPINACH SALAD

Lois Klepinger

1 c. bean sprouts (drained)
3-4 hard cooked eggs (chopped)
6-8 slices crisp bacon (crumbled)
1 c. water chestnuts (sliced thin)
1 lb. fresh spinach (chopped)

DRESSING: Use blender.
1 c. salad oil
1/3 c. catsup
1 T. Worcestershire sauce
1/4 c. vinegar
3/4 c. sugar
1 med. onion (diced)
1/2 tsp. salt

Pour dressing over salad and toss it thoroughly.

Work is the yeast that raises the dough.

STRAWBERRY SALAD — Betty Zinn

2 small boxes strawberry Jello
2 1/2 c. boiling water
1 large box frozen strawberries
1 (No. 2) can crushed pineapple
2 bananas
1/2 pt. sour cream
Nuts (if desired)

Dissolve Jello in boiling water. Add frozen strawberries, stirring until thawed. Add pineapple, bananas, and nuts. Place half of Jello mixture in a 14x9 inch dish. When set, spread sour cream over top; add remaining Jello mixture and chill until firm.

SWEET-SOUR SLAW — Zelma Myers

1 1/2 lbs. cabbage
1 tsp. salt
2/3 c. sugar
1 c. sour cream
1/3 c. vinegar

Shred cabbage. Place in refrigerator. Mix rest of ingredients 30 minutes before serving. Chill. Add to cabbage when ready to serve.

24 HOUR SLAW (Repeated upon request) — Nina Cole

Shred:
Large head cabbage
Add:
1 chopped onion
1/2 c. sugar
1 chopped green pepper

Let stand while making dressing.

DRESSING:
1 c. vinegar
1/8 tsp. black pepper
1 tsp. mustard
1 tsp. celery seed
1 tsp. salt
1 c. salad oil

Boil dressing at least 3 minutes. Pour while hot over cabbage. Let slaw stand a while before serving.

What on earth will members of today's generation tell their children they had to do without?

## TACO SALAD

Barbara Headrick

SALAD DRESSING:

1/2 c. mashed ripe avocado
1 T. lemon juice
1/2 c. sour cream
1/3 c. salad oil
1/2 tsp. garlic salt
1/2 tsp. powdered sugar
1/2 tsp. Tabasco sauce
1/4 tsp. curry powder

Mix together and set aside.

Mix together:

3/4 head lettuce
1/4 c. green onions
1 c. crushed Fritos
1 small can tuna (drained)
1/2 c. shredded cheese
1/2 c. ripe olives

Add dressing to lettuce and tuna mixture. Just before serving add Fritos and cheese.

## TUNA SALAD

Zelma Myers

1 med. chopped onion
5 tomatoes (chopped)
1 green pepper
5 or 6 pieces celery

Mix all together the night before serving.

The next day add:

2 cans tuna or 1 large can
1 small pkg. cooked shellroni
Salad dressing
Salt and pepper

Serve on lettuce.

## TUNA-CHICKEN SALAD

Effie Mullett

1 pkg. lemon Jello dissolved in 1/2 c. boiling water

Add 1 can chicken noodle soup

Cool, then add:

1/2 c. nuts
1/2 c. diced celery
6 chopped stuffed olives
1 small container Cool Whip mixed with 1/2 c. salad dressing

Pour 1/2 cup boiling water over 1 can tuna in strainer. Drain well and add to mixture. Pour into molds or 8 inch square pan. Refrigerate until set. Serves 6 or 8.

Life is what happens to you
while you're making other plans.

VEGETABLE SALAD — Pat Lietz

1 can French cut green beans
1 can LaSeur peas
1 can shoe peg corn
1 (4 oz.) can pimiento (chopped)
1 bunch green onions (chopped)
1 bell pepper (chopped)

DRESSING:
1/2 c. vinegar
1/2 c. sugar
1 tsp. pepper
1/2 tsp. salt
1/4 c. salad oil

Combine dressing ingredients and bring to a boil. Drain all vegetables and mix together with dressing. Let stand overnight.

VEGETABLE SALAD — Alma Hass

1 (3 oz.) pkg. lemon Jello
1 c. boiling water
1/2 glass pimiento cheese
1/2 c. grated carrot
1/2 c. celery (cut fine)
Small can crushed pineapple and juice
1/2 or 3/4 c. mayonnaise

Dissolve Jello in boiling water and add cheese. Beat; cool. Add remaining ingredients.

VEGETABLE JELLO SALAD — Frances Finch

1 pkg. lemon Jello
1 1/2 c. hot water

Cool.

Add:
1/2 c. milk
1/4 tsp. salt
1/2 c. mayonnaise

Mix. When thickened, add:
1/2 c. diced cucumber
1/4 c. green peppers
1 tsp. grated onion
1/4 tsp. paprika
1 tsp. vinegar or lemon juice
1/2 c. grated American cheese

BROOKVILLE OLD-FASHIONED SWEET-SOUR COLE SLAW — Nina Cole

1 1/2 lbs. shredded green cabbage
1 tsp. salt
2/3 c. sugar
1/3 c. vinegar
1 c. whipping cream

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

SILVER DOLLAR CITY SWEET AND SOUR SLAW — Jean Drumm

1 qt. chopped kraut
2 T. dill seed
1/2 c. chopped celery
1/4 c. vegetable oil
1/2 c. grated carrot
Sugar (to taste)
1 c. sugar
1 qt. chopped cabbage
1/2 c. vinegar
1/2 c. chopped onion
Red pimiento (to color)

Combine all ingredients and mix well. Add sugar to taste. Let chill overnight before serving.

FROZEN COLESLAW — Martha Jarvis

1 large head cabbage (cut for slaw)
1 T. salt

Mix together and let stand 1 hour. Squeeze out all the juice and add 2 stalks celery and 1 green pepper (chopped).

DRESSING:
1 3/4 c. sugar
1/2 c. water
1 c. vinegar
1 tsp. celery seed
1 tsp. mustard seed

Simmer the dressing 15 minutes and cool. Pour over the cabbage mixture. Mix and freeze.

FROZEN SLAW — Lois Klepinger

1 med. head cabbage (shredded)
1 tsp. salt
3 stems celery (diced)
1 carrot (grated)
1 green pepper (chopped)

DRESSING:
1 c. vinegar
1/4 c. water
1 tsp. mustard seed
2 c. sugar
1 tsp. celery seed

Mix cabbage with salt and let stand 1 hour. Squeeze out excess moisture and add other vegetables. Combine dressing ingredients. Boil for 1 minute. Cool to lukewarm and pour over slaw. Freeze slaw in containers. It thaws quickly and can be refrozen.

The only cure for grief is action.

## 24 HOUR CABBAGE SLAW

Dorothy Middleton

1 med. head cabbage
1 med. onion

Chop and arrange in bowl that has a tight cover. Sprinkle 3/4 cup sugar over; do not mix.

Bring the following to a boil:

1 c. vinegar
1 tsp. sugar
1 1/2 tsp. salt
2 T. prepared mustard
1 tsp. celery seed

Add 1 cup Mazola oil and bring to a boil again. Pour this hot mixture over the cabbage and onions evenly. Cover tightly and refrigerate for 24 hours. Never stir. Just dip out some as needed. It will keep well for weeks.

## MARINATED TOMATO SALAD

Lois Klepinger

8 firm tomatoes (peeled and sliced)
1/4 c. chopped parsley
1 tsp. sugar
1/4 c. salad oil
2 tsp. prepared mustard
1 clove garlic (crushed)
1 tsp. salt
1/4 tsp. pepper
2 T. tarragon or cider vinegar

Combine ingredients. Chill at least 2 hours. (More tomatoes can be added to marinade.)

## MOLDED WALDORF SALAD

Effie Mullett

1 (6 oz.) pkg. lime Jello
1 can lemon pudding
2 c. diced apples
2 c. boiling water
1 1/2 c. cold water
1/2 c. chopped nuts

Dissolve Jello in hot water. Stir in cold water and chill to syrup consistency. In a mixing bowl, combine chilled Jello and lemon pudding. Beat for two minutes. Fold in apples and nuts. Chill for at least 5 hours. Serves 8 to 10.

## WILTED GREENS

Rosemary Benn

1 qt. shredded greens
1 tsp. salt
1 hard cooked egg (chopped)
1/4 c. vinegar
2 green onions (chopped)
1 tsp. pepper
4 slices bacon
2 T. water

Use leaf lettuce, spinach, endive or romaine. Fry 4 slices bacon, cut up, until crisp. Add 1/4 cup vinegar and 2 tablespoons water. Heat; pour over the shredded greens tossed with chopped onion, salt and pepper. Sprinkle hard cooked egg (chopped) over the top.

CUCUMBER SOUR CREAM DRESSING — Agnes Grandle

1 (3 oz.) pkg. Philadelphia cream cheese
1 T. vinegar
1 tsp. garlic salt (optional)
1 T. caraway or mustard seed
1 small carton sour cream
1 T. Miracle Whip
1 small onion (grated)

Mix all ingredients together. Let stand 2 hours. Pour over cucumbers.

This recipe came from New Mexico - is very good.

FRENCH DRESSING — Alice Ackerson

Place the following in blender:

1 med. onion
1 c. sugar
1 c. salad oil
1 tsp. paprika
1 T. salt
1/4 c. vinegar
1 clove garlic (optional)
1/2 c. tomato catsup
1 T. Worcestershire sauce
1/8 tsp. pepper

Blend for 1 minute at high speed. Makes about 1 pint.

FRENCH DRESSING — Pat Lietz

1 c. sugar
1 tsp. mustard
1 tsp. salt
2/3 c. vinegar
1 c. salad oil
1 can tomato soup
2 tsp. Worcestershire sauce

A little grated onion may be added if desired. Put in a jar and shake well. Makes 1 quart.

FRENCH DRESSING — Nadine Dymond

1/2 c. salad oil
1/3 c. catsup
1/4 c. vinegar
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. pepper
2 T. lemon (juice of 1 lemon)
1/3 med. onion (grated)

Mix well.

A marriage license is like a hunting license -
You're allowed only one dear.

## HOMEMADE SALAD DRESSING

Anna Adrian

1 can tomato soup
1/2 c. vinegar
1/2 tsp. paprika
1/4 tsp. pepper
2 T. sugar
2 T. Worcestershire sauce
2 tsp. salt
1 tsp. grated onion or onion juice
1 c. oil

Pour ingredients into a bottle; shake well. Keep refrigerated.

## LEFA'S DRESSING

Alma Hass

2 pkg. (or 2 1/2 pkgs.) croquettes
2 eggs
Onion flakes
1 can Franco chicken gravy
1 lb. sausage (fry and drain grease)

## RUSSIAN DRESSING (1 pint)

Barbara Headrick

1/4 c. wine vinegar
3/4 c. vegetable oil
2 T. honey
1/2 c. catsup
1/4 c. sugar
1/2 tsp. Worcestershire sauce
1/4 tsp. seasoned salt
1/4 tsp. pepper
1/2 tsp. celery seed
2 T. minced onion
1/2 small clove garlic (minced)
1 T. lemon juice

Blend all ingredients together and store in refrigerator.

## RANCHO ROQUEFORT DRESSING

Rosemary Benn

1 c. commercial sour cream
2 T. mayonnaise
1/2 c. Roquefort or blue cheese (crumbled)
2 green onions (cut fine)
2 T. lemon juice
Salt and pepper (to taste)

Blend the sour cream and chopped green onion. Add mayonnaise, lemon juice and Roquefort or blue cheese. Salt and pepper to taste. Let ripen several hours. Serve on lettuce wedges.

The distance a man goes is not important -
It is the direction he is moving.

## SALAD DRESSING

Frances Finch

1 tsp. dry mustard
1 tsp. celery seed
1 tsp. grated onion
1/4 tsp. salt
2/3 c. sugar
1/3 c. vinegar
1/3 c. honey
1 tsp. lemon juice
3/4 c. salad oil

Mix dry ingredients; then add the liquids. Add the salad oil last. If the honey and oil are room temperature, they mix better. Let stand at room temperature a day or two. This dressing improves with age.

## SPRING SALAD DRESSING

Nadine Dymond

1 c. sugar
1/2 tsp. salt
1 tsp. celery seed
1 scant c. vinegar (1/2) rest water to make 1 c.
1 tsp. mustard seed

Boil 3 minutes. Cool. Use over sliced tomatoes or cucumbers and onions sliced. Also good with tossed salad.

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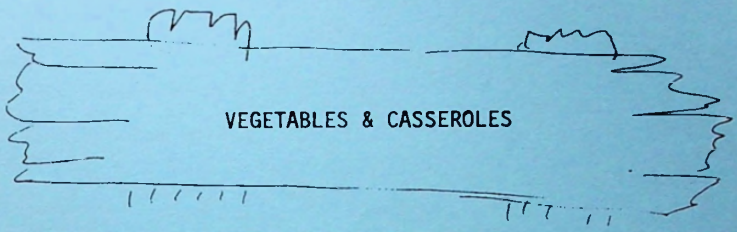
If you insist on perfection, make the first demand on yourself.

# ADDITIONAL RECIPES

# ADDITIONAL RECIPES




RETIREES

President.....Dorothy Middleton
Treasurer.....George Duerksen
Secretary.....Ruth Michener

# VEGETABLES - CASSEROLES

## BAKED ASPARAGUS

Helen Christie

1 No. 2 can asparagus or 1 bunch
1 small jar stuffed olives (sliced)
1/2 c. cream
1/2 c. grated cheese
1/3 c. (or more) cracker crumbs

Mix together and sprinkle cheese on top. Bake in moderate oven for 30 minutes.

## CALICO BEANS

Lois Klepinger

1 large can pork and beans
1 can large butterbeans
1/2 lb. bacon
1/4 c. vinegar
1/4 tsp. dry mustard
Garlic powder (to suit taste)
1 can lima beans
1 can kidney beans
1 onion (diced)
1/2 c. brown sugar
1/2 tsp. salt
1 c. catsup

Drain all cans of beans, except pork and beans. Dice and fry bacon and onion in skillet. Leave the grease in skillet. Add vinegar and brown sugar, dry mustard, salt and garlic powder. Mix all ingredients. Stir in bacon, beans and 1 cup catsup. Bake 1 hour at 350°.

## FOUR BEAN BAKE

Edna Archer

1 large onion
8 slices bacon
1 can green beans (drained)
1 can lima beans (drained)
1 can kidney beans (undrained)
1 (No. 303) can pork and beans (undrained)
3/4 c. dark brown sugar
1/2 c. vinegar
1/2 tsp. dry mustard
1/2 tsp. garlic salt

Dice onion and bacon and saute'. Add to mixture of other ingredients. Bake at 350° for 1 hour and a few minutes.

One thing worse than being a quitter -
Is being afraid to make a start.

BROCCOLI CASSEROLE (Serves 4-6) — Phyllis Breckbill

20 oz. frozen broccoli (cut) or 2 (10 oz.) frozen broccoli spears
1 can water chestnuts
1 can cream of celery soup or cream of mushroom soup
3 oz. can French fried onions

Cook broccoli until tender crisp. (Cooking in a steamer is best.) Drain completely. Put in greased casserole. Put 1 can of soup over broccoli. Cover with sliced water chestnuts. Cover with French fried onion rings. Bake in 350° oven 30 minutes or until vegetables and soup bubble and the French fried onions are brown. NOTE: Putting the onions over the top of the casserole the last 10 minutes may keep them from getting too brown.

BROCCOLI CASSEROLE — Lena M. Birt

1 pkg. frozen chopped broccoli (thawed)
1 c. Minute Rice (uncooked)
4 T. butter
1 c. boiling water (poured over above)
1 can cream of mushroom or cream of chicken soup
1/2 c. milk
1/2 c. Cheez Whiz or 1 can cheese soup

Mix together and pour over all. Put in greased dish, fairly large. Bake 30 minutes at 350°, uncovered. This freezes well.

BROCCOLI CASSEROLE — Nina Cole

1 pkg. frozen, chopped broccoli (partially thawed)
1 small carton cottage cheese
3 beaten eggs
3 T. melted butter
1/4 lb. Cheddar cheese (grated)
Salt and pepper
3 T. flour

Mix all ingredients together and bake, uncovered, at 350° for one hour.

BROCCOLI CASSEROLE — Rosemary Benn

2 pkgs. chopped broccoli
2 c. cooked rice
7 slices American cheese (may use garlic cheese)

Arrange layers in casserole in following order: layer of rice, layer of broccoli, dot with butter, layer of cheese. Continue to layer until casserole is full. Add one cup of milk. Bake at 350° for about one hour or until casserole is firm.

## BROCCOLI CASSEROLE

Edna Archer

2 pkgs. chopped broccoli (cooked and drained)
4 stalks celery and med. onion (saute' in 2 T. butter)
1 c. Minute Rice (cooked)
1 can mushroom soup
1 (8 oz.) jar Cheez Whiz

Mix cooked broccoli, rice, celery, onion and soup. Dump cheese in middle of casserole. Bake 30 minutes at 350°. Stir cheese through casserole and bake 30 more minutes at 350°.

## BAKED CABBAGE

Doris Hastings

1 med. head cabbage
1 T. sugar
2 T. flour
1 c. sweet cream
1 tsp. salt
1/4 tsp. pepper

Shred cabbage. Place in buttered baking dish and add the cream, sugar, flour, salt and pepper which have been mixed together. Cover the cabbage with bacon slices. Bake 40 minutes in a covered dish in a 350° oven. Remove cover for a few minutes before serving to crisp bacon. Serves 8.

## SCALLOPED CABBAGE

Florence Schaar

1 small head cabbage
1 can cream of chicken soup
1/2 soup can milk
1/2 c. grated cheese
1 c. bread crumbs
Butter for topping

Cut cabbage in small wedges. Cook in salted water until tender. Drain thoroughly. Into greased casserole, place alternate layers of cabbage and soup, milk and cheese mixture. Top with bread crumbs and dot with butter. Bake about 30 minutes at 350°. Serves 4 to 6.

## BAKED CARROTS

Alma Hass

3 c. diced cooked carrots
1 c. juice from carrots
1 c. cheese (Velveeta or longhorn)
12 crackers
2 T. onion

Break crackers into small pieces and mix with carrots, onions, and cheese. Pour carrot juice over the carrot mixture. Bake at 300° until well blended and the cheese melts.

CARROTS ELEGANTE — Lois Klepinger

2 lbs. carrots (coarsely grated)
2 tsp. salt
1/4 tsp. cardamon
1/2 c. butter
2 tsp. sugar
1/2 c. orange juice

Melt butter in medium size heavy frying pan. Stir in carrots, butter, salt, sugar and cardamon. Cover and cook over medium heat 10 minutes, stirring several times. Add orange juice. Cook 5 minutes longer or until carrots are crispy tender. Serve in heated bowl. Garnish with thin wedges of fresh orange and parsley if you wish.

CARROT LYONNAISE — Jean Baumgartner

1 T. flour
1/4 tsp. salt
3/4 c. water
Dash pepper
Pinch sugar
1/4 c. butter
3 med. onions
6 med. carrots
1 chicken bouillon cube

Peel 6 medium carrots and cut into strips. Dissolve chicken bouillon cube in 1/2 cup boiling water. Cook carrots covered in bouillon 10 minutes. Melt 1/4 cup butter; add 3 medium onions, sliced, and cook, covered, 15 minutes, stirring occasionally. Stir in 1 tablespoon flour, 1/4 teaspoon salt, dash pepper and 3/4 cup water. Bring to boil. Add carrots with liquid. Simmer, uncovered, for 10 minutes. Add pinch of sugar.

COPPER PENNIES (carrots) — Alma Hass

2 lbs. fresh carrots (sliced in 1/4 inch rounds, 4 1/2 c.)
2 med. onions (thinly sliced and separated into rings)
1 med. green pepper (cut in thin strips)
1 (10 3/4 oz.) can condensed tomato soup
3/4 c. vinegar
2/3 c. sugar
1/2 c. cooking oil
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
1/2 tsp. salt

Cook carrots in small amount of boiling salted water till just tender, about 8 to 10 minutes; drain. Combine with onion and green pepper in large bowl. Stir together remaining ingredients; pour over vegetables in bowl. Cover and marinate in refrigerator several hours or overnight. Drain, reserving marinade. Serve in lettuce lined bowl, if desired. Return any leftover vegetables to marinade; keep refrigerated. Will keep three weeks. Makes 5 cups.

CELERY CASSEROLE ORIENTAL — Ruth Michener

5 c. celery in 1 inch lengths

Boil only 10 minutes in salted water (have boiling when you put it in). Drain celery. Mix with the following:

1 small jar pimientos
1 can cream of chicken soup
1 c. sliced water chestnuts (from oriental department)

Bake in a 9x11 inch baking dish or pan at 375° after sprinkling 1 cup bread or cracker crumbs stirred into 3 tablespoons melted butter over top. Also sprinkle 1/2 cup sliced or shredded almonds over the top. Bake 30 minutes.

FAR EAST CELERY (Crisp and crunchy) — Ruth Frey

5-6 c. celery pieces
1 can water chestnuts or 1/4 c. sunchokes
1 can cream of chicken soup
1/4 c. diced pimiento
1/4 c. sliced stuffed olives (optional)
1/2 c. chopped onion
1/2 c. mayonnaise

Cook 5 to 6 cups of 1 inch celery pieces in small amount of salted water. Boil about 4 minutes. Mix celery, drained with water chestnuts or sunchokes, chicken soup, pimiento, olives, onion and mayonnaise. Place in a 1 quart casserole. Cover with crushed croutons or 1/2 cup soft bread crumbs and 1/4 cup slivered almonds in 2 tablespoons melted butter. Bake at 350° about 15 to 20 minutes.

HOT CELERY CASSEROLE — Alma Hass

4 c. celery (cooked and well drained)
1 (10 1/2 oz.) can cream of chicken soup
1/4 c. chopped pimiento
1 (5 oz.) can water chestnuts (drained and sliced)
Salt and pepper
1/2 c. soft bread crumbs
2 T. butter or margarine

Heat oven to 350°. Combine cooked celery, soup, pimiento, and water chestnuts. Place in a 1 1/2 quart casserole. Season to taste. Top with crumbs; dot with butter. Bake 20 to 25 minutes. Serves 6.

Ladders were never meant to rest on.

BROOKVILLE HOTEL FROZEN COUNTRY CREAMED STYLE CORN — Nina Cole

(This serves 20)

2 1/2 lb. box frozen corn
1 tsp. salt
3 tsp. sugar
3/4 c. whipping cream or coffee cream
2-3 tsp. cornstarch

Cook corn in a small amount of water. Add salt, sugar and cream. Bring to boil and thicken with mixture of cornstarch and a little cream.

EGGPLANT CREOLE (Serves 6) — Phyllis Breckbill

1 med. eggplant
3 T. flour
1 small green pepper
2 T. brown sugar (2 T. brown Sugar Twin may be used for diabetic)
Pinch of oregano
Pinch of sweet basil
Grated cheese
3 T. butter
2 large tomatoes (chopped) or 2 c. canned tomatoes
1 tsp. salt
2 cloves
1/2 bay leaf
1/2 tsp. Worcestershire sauce

Peel and dice eggplant. Cook 8 to 10 minutes in boiling water or steam. Drain and place in greased casserole. Melt 3 tablespoons butter and blend in 3 tablespoons flour. Add tomatoes and chopped pepper to butter mixture. Add seasonings and cook 5 minutes. Pour sauce over eggplant. Dot with grated cheese. Bake at 350° for 30 minutes. This freezes well.

EGGPLANT PATTIES — Alice Ackerson

1 eggplant
1 tsp. salt
2 eggs (beaten)
1/2 c. cooking oil
1 small onion (diced)
1/4 tsp. MSG
1 c. cracker crumbs

Peel and cook eggplant in boiling water for 2 minutes, then drain. Add remaining ingredients. Heat oil in skillet and drop by teaspoonfuls and cook 3 minutes on each side. Place on paper towel to drain.

Honesty is the best policy -
So keep up the premiums on it!

GREEN BEAN CASSEROLE — Helen Collom

2 T. margarine
2 T. flour
1 tsp. salt
1/4 tsp. pepper
1 tsp. sugar
A little grated onion
2 pkgs. frozen French green beans (cooked)

Grate 1/2 pound Cheddar cheese. Add to 1 cup sour cream. Add to above mixture. Bake 30 minutes at 350°. Top with onion rings during last 15 minutes of baking.

GRITS CHEESE PUFF — Dorothy Middleton

1 c. regular grits (not instant)
4 c. boiling salted water
6 eggs
3 T. butter
1 T. grated onion (optional)
1/2 lb. sharp Cheddar cheese

Cook grits in boiling water for 5 minutes. Remove from heat and beat in eggs, one at a time. Add butter and 6 ounces of cheese. Mix well. Place in 2 1/2 quart casserole; sprinkle with remaining 2 ounces of cheese. Bake 45 minutes at 350°.

CHEESE GRITS — Jean Baumgartner

6 c. water
1 1/2 tsp. salt
1 1/2 c. quick cooking grits (cook as directed)

Add 1 pound grated American cheese and 1 1/2 sticks of margarine. Stir until blended. Add 3 beaten eggs and 20 drops of Tabasco sauce (optional). Bake 1 hour at 250°. Let stand about 10 minutes before serving.

BAKED KRAUT — Rose Bochow

1 (No. 2 1/2) can sauerkraut (drained)
1 (No. 303) can tomatoes (crushed)
1 c. brown sugar (not packed)

Mix above ingredients together and place in a buttered baking dish. Brown 6 slices bacon crisp and crumble.

Brown 1/2 large onion (chopped) in bacon fat. Mix onion and bacon together and sprinkle over top. Bake at 350° for one hour, covered. Uncover to brown top.

## LIMA BEAN BROCCOLI CASSEROLE

Florence McKee

3 T. butter
1/8 tsp. curry powder (optional)
2 c. rice cereal biscuits
1 (10 oz.) pkg. lima beans
1 (10 oz.) pkg. chopped broccoli
1 c. mushroom soup
1 c. celery soup

Melt butter. Add cereal. Stir over heat 5 minutes to coat. Cook vegetables separately. Combine beans and hot soup and 1 cup rice cereal. Stir in broccoli. Place in a 2 quart dish. Top with cereal. Bake at 350° for 30 minutes. Serves 8.
NOTE: Try chicken sometime instead of the lima beans.

## AU GRATIN POTATOES

Gertrude Jeter

2 lb. bag hashbrowns (thawed)
2 c. Cheddar cheese
1/2 onion (chopped)
1 c. cream of chicken soup
1/2 c. butter (melted)
Salt and pepper

Mix:
2 c. cornflakes
1/4 c. butter

Sprinkle cornflakes-butter mixture on top. Bake at 350° for 45 minutes.

## HASH BROWN CASSEROLE

Helen Christie - Dorothy Middleton
Alice Ackerson

2 lb. pkg. frozen hash brown potatoes (defrost)
1/2 c. melted butter (save half for flakes)
1/2 c. chopped onion
1 pt. sour cream
2 c. crushed cornflakes
1 tsp. salt
1/4 tsp. pepper
1 can cream of chicken soup
2 c. grated Cheddar cheese

Put potatoes in a 9x13 inch pan. Mix all ingredients except cornflakes. Pour over potatoes. Top with cornflakes mixed with melted butter. Bake 1 hour at 350°.

## HASH BROWN CASSEROLE

Jo Cox

1 (12 oz.) pkg. frozen hash brown potatoes
1 can cream of chicken or cheese soup
1 large onion (diced)
1 pt. sour cream
1 c. grated cheese

Mix all ingredients except cheese. Pour into well greased baking dish. Sprinkle cheese on top. Bake about 45 minutes at 350°.

## POTATO CASSEROLE

Zelma Myers

2 lbs. frozen hash brown potatoes
1/2 c. celery (chopped)
1/2 c. green pepper (chopped)
1/2 c. onion (chopped)
1/2 c. margarine
1 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
2 c. grated cheese
1 can cream of celery soup
1 pt. sour cream with chives

Defrost potatoes. Mix with onions, celery, peppers and cheese. Melt margarine. Add seasonings, soup and sour cream. Mix well with potatoes. Spray Pam on a 9x13 inch pan. Add potatoes.

TOPPING:

2 c. crushed cornflakes
1/4 c. melted margarine

Mix and bake at 350° for 45 minutes. Serves 16.

## PIZZA POTATOES

Alice Ackerson

1 pkg. scalloped potatoes
1 (16 oz.) can tomatoes
1 (4 oz.) pkg. sliced pepperoni
1 1/2 c. water
1 (4 oz.) pkg. shredded Mozzarella cheese
1/4 tsp. oregano

Heat oven to 400°. Empty potato slices and packet of seasoned sauce mix into ungreased 2 quart casserole. Heat tomatoes, water, and oregano to boiling. Stir into potatoes. Arrange pepperoni on top and sprinkle with cheese. Bake uncovered 30 to 35 minutes. Serves 4.

## RICE CASSEROLE

Edna Archer

Saute 1/2 cup finely chopped onion in 1 stick of butter or margarine. Add:

1 can chicken or beef consomme'
1 can water
1 c. rice
Salt and pepper

Place in a 9x12 inch pan. Bake at 250° for one hour and fifteen minutes. Leftover diced chicken, turkey, ham or tuna may be added before baking to make a main dish.

An onion can make people cry, but there is yet to be invented a vegetable that can make them laugh.

COMPANY SPINACH (Serves 12) — Phyllis Breckbill

4 (10 oz.) pkgs. chopped spinach
5 T. melted butter or margarine
1/2 tsp. salt
Dash of nutmeg
11 oz. cream cheese
Juice of 1 lemon
1/4 tsp. seasoned salt
1 (1 lb.) can artichokes (drained)

Cook spinach according to package directions until thawed. Drain thoroughly and set aside. Cream cheese at room temperature. Soften cheese then blend in melted butter until smooth. Add lemon juice. Combine with spinach. Stir in seasonings and blend well.

Spoon spinach into casserole over artichoke hearts that have been cut to cover bottom of casserole. Cover with foil. Bake at 350° for 30 minutes. May be done early in the day.

SQUASH CASSEROLE — Pat Brazill

2 lbs. squash (3 med.)
1 tsp. salt
3 T. butter (melted)
2 eggs (slightly beaten)
1 c. milk
1 med. onion (sliced)
1/2 tsp. sugar
3 T. flour
1/2 lb. American cheese

Combine squash, onion, salt and sugar. Simmer with small amount of water for 20 minutes. Drain well. Mash with a potato masher. Add eggs, butter, flour, milk and cheese. Add salt to taste. Bake for 30 minutes in buttered casserole. (Two 1 1/2 quart casseroles.) Top with canned onion rings or bread crumbs. Bake 10 minutes longer. Can be stored in refrigerator for 2 or 3 days uncooked or frozen. Uncooked for months.

SWEET POTATO PUDDING (12 servings) — Zelma Myers

3 c. sweet potatoes (cooked and mashed)
2 eggs
1 tsp. vanilla
1 stick oleo
1 c. white sugar
1/4 c. evaporated milk
1 can coconut
Dash salt

TOPPING:
1/2 c. flour
1 c. brown sugar
1 stick oleo
1 c. broken pecans

Mix all together and pour into a greased 13x9 inch pan. Sprinkle with topping. Cook at 350° about 30 minutes until topping is crisp and brown.

## SWEET POTATOES WITH ORANGE SLICES

Mrs. E. H. Bounous

4 med. sweet potatoes
1/2 c. brown sugar
Butter
4 med. oranges
1/2 c. honey
Toasted slivered almonds

Boil potatoes in jackets until tender. Cool, peel and cut in crosswise slices. Cover the bottom of greased baking dish with potato slices, sprinkle lightly with salt and brown sugar and dot with butter. Cover the layer of sweet potatoes with a layer of thinly sliced oranges. Continue until all is used and ending with oranges. Pour 1/2 cup honey over the top and dot with butter. Sprinkle with toasted slivered almonds. Cover and bake at 350° for 45 minutes.

## VEGETABLE CASSEROLE

Jo Cox

1 large can tomatoes
2 cans green beans
1 1/2 c. carrots (cut in strips)
1 c. onion (sliced and separated)
1 c. green pepper (cut in strips)
3 T. cornstarch
1 T. sugar
1 1/2 tsp. salt
1/4 c. butter
1/2 c. chopped pimiento (optional)

Combine ingredients in large baking dish. Bake about 1 1/2 hours at 350°.

## SKILLET ZUCCHINI

Sally McCall

1/2 c. oil
6 small zucchini
1 onion (thinly sliced)
Salt and pepper (to taste)
2 tomatoes (quartered)
1/2 c. shredded cheese
1/2 c. water
1 T. soy sauce (optional)

Cook all ingredients, covered, for about 10 minutes. Sprinkle with cheese and soy sauce. Cover and cook 2 minutes longer, or until done.

## ZUCCHINI BACON BAKE

Jean Drumm

2 lbs. zucchini
2 eggs
2 c. creamed cottage cheese
3/4 c. uncooked instant rice
1/2 c. chopped onion
16 slices Canadian bacon
1 1/2 tsp. marjoram
3/4 tsp. salt
Few drops red pepper sauce
3/4 c. Parmesan cheese (grated)
2 T. snipped parsley

Continued Next Page.

ZUCCHINI BACON BAKE (Continued).

Cut unpared zucchini into 1/2 inch slices. Cook covered in 1 inch boiling salted water for 5 minutes. Drain. Beat eggs slightly; stir in remaining ingredients except Parmesan cheese and meat. Arrange half the zucchini in ungreased baking dish, 11 1/2x 7 1/2x1 1/2 inches. Top with half the rice mixture; repeat. Sprinkle with Parmesan cheese. Arrange meat on top. Bake, uncovered, 1 hour. 350°. Serves 6.

ZUCCHINI CASSEROLE — Mary Laird

4 c. raw cubed zucchini (fresh or frozen)
1 large onion
1 can mushroom or celery soup
1 c. grated cheese
Cracker crumbs or dry cereal (crushed)

Cook zucchini and onion in smallest amount of water possible. Drain (reserve liquid). Place in buttered Pyrex dish, 9x13 inches. Sprinkle with cheese. Mix 1/4 cup of the liquid with soup and pour over mixture. Top with toastie crumbs or cracker crumbs and bake for 30 minutes in a 400° oven.

ZUCCHINI CASSEROLE — Edna Archer

2 lbs. zucchini (grated)
1 c. celery (sliced)
1 c. onion (chopped)
1 c. bread crumbs
2 eggs (well beaten)
1 c. milk
1/2 c. salad oil
Salt and pepper
Grated cheese (for topping)

Heat oil and saute' celery and onion until onion is limp. Add zucchini and cook 5 minutes. Combine beaten eggs, milk, salt and pepper, and bread crumbs. Combine with zucchini mixture and place in a 10x13 inch baking dish. Bake at 350° about 1 hour. Add grated cheese topping about the last 25 minutes. Precooking the vegetables may shorten baking time somewhat.

Good, better, best; never let it rest
till the good be better and the better, BEST.

ZUCCHINI (Diabetic) — Mary Laird

4 c. raw zucchini (cubed)
2 c. tomatoes (fresh or 1 No. 2 can)
1 large onion (chopped)
1 c. grated cheese (over top when served)
1 c. celery (optional)
1 large green pepper (chopped)
Salt and pepper (to taste)
1/2 tsp. sweetener (optional)

This can be cooked slowly in a saucepan or placed in a Pyrex pan and cooked in oven until tender, approximately 40 minutes. NOTE: I like to sprinkle 1 cup grated cheese over vegetables to serve. I fix this in the oven when I'm fixing meat loaf or roast. This is a good vegetable combination for diabetics since the only count is the onion and cheese if used. M.L.

ZUCCHINI EGG FOO — Eleanor Legleiter

2 c. grated raw zucchini
1 T. parsley
1 T. Bisquick
1 egg (beaten)
1 1/2 T. Parmesan cheese

Mix all above ingredients, drop on hot lightly greased griddle by spoonfuls. Serves 4.

ZUCCHINI SOUR CREAM — Jean Drumm

3 c. sliced unpeeled zucchini
Dash of pepper
1/2 tsp. prepared mustard
1/2 c. grated cheese
1 tsp. salt
1/2 tsp. paprika
1/2 c. sour cream

Arrange zucchini in shallow greased baking dish. Combine other ingredients except cheese and pour over zucchini. Sprinkle with cheese. Cover and bake at 350° until tender. 35 minutes.

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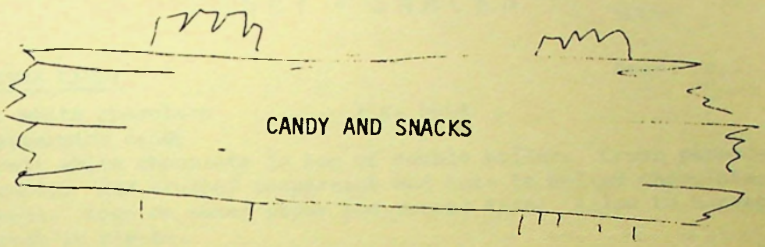
# ADDITIONAL RECIPES




RAFTAIRES

Co-Presidents.....Ed & Virginia Miller
Pete & Hazel Bogart

Secretary-Treasurer.....Walt & Doris Ramsour

# CANDY - SNACKS

Alma Hass
-affin

## CHRISTMAS CANDY

Pearl Cas.

2 lbs. white chocolate
Bag peppermint candy
1 c. nuts

Melt white chocolate in top of double boiler. Crush peppermint candy. Add crushed peppermint and nuts to melted chocolate. Stir well. Pour on waxed paper and spread thin. Allow to harden and break in pieces.

## CANDIED ORANGE PEEL

Helen Christie

Wash fruit well. Remove peel in quarter sections. Soak overnight in 2 quarts of cold water plus 2 tablespoons salt. Drain and place in pan; cover with cold water and bring to boil. Repeat 3 times. Then cook until peel is soft. Drain, cut with scissors into various shapes. Weigh peel. Put an equal weight of sugar into a pan plus 1 cup water. Bring syrup to a boil. Add peel and cook gently until peel is transparent. Remove each piece separately and drain. When cool, roll in sugar, spread out on trays, one layer deep, to dry.

## CANDIED PEEL

Mrs. Bomers - Edna Archer

2 c. peel (lemon, orange, grapefruit), 1/4 inch strips 4-5 inches long
1 1/2 c. sugar
1/2 c. water
1/4 tsp. salt
1 small pkg. Jello (lemon, lime, orange, cherry or strawberry)

Cover peel with cold water and bring to a boil. Boil 20 minutes; drain. Cover with cold water again. Repeat this three times. Drain peel. Measure sugar, salt and water; place in large pan. Stir well to dissolve sugar. When it comes to a boil; add peel. Bring to boil and boil about 20 minutes. Until syrup is almost all absorbed. Sprinkle dry Jello over mixture and mix in the pan. Carefully stir peel until coated and Jello is dissolved. Remove from fire and place strips on a rack to drain. When cool, roll in sugar. Let dry overnight then store in freezer. Use 1 package of Jello at a time. This gives you different color and flavors by repeating using another flavor. Good to eat and Christmas gifts.

PAT'S CASHEW BRITTLE — Lois Klepinger

2 c. sugar
1/4 c. water
3 T. butter
2 tsp. soda
1 c. white corn syrup
1 1/2 c. salted cashews
1 tsp. vanilla

Put sugar, syrup and water into 3 quart saucepan. Stir over medium heat until sugar dissolves. Cook to 285°, stirring frequently to prevent scorching. Add cashews and butter. Cook to 295°, stirring constantly. Remove from heat. Stir in vanilla and soda, working quickly. Pour onto well oiled surface, spreading as thin as possible. When cold, break into pieces. Store in sealed container.

CHRISTMAS CANDY — Janett Barton

Combine 3 cups sugar, 1 1/2 cups half and half milk, 1 cup white syrup, 1 teaspoon salt in saucepan; cover. Bring to boil. Boil until all sugar crystals on sides of pan have melted. Remove cover; place candy thermometer in pan. Cook gently to 236° (soft ball), stirring occasionally. Remove from heat. Add 2 teaspoons vanilla. Beat until creamy and begins to hold it's shape. Combine 1 cup diced candied pineapple, 1/2 cup halved candied red cherries, 1/2 cup halved candied green cherries, and 1 1/2 cups broken walnuts, 1 cup pecans. Press in two 9x9x2 inch pans. Chill until firm.

CHOCOLATES — Barbara Headrick

Combine following and roll into balls:
2 lbs. powdered sugar
1/4 lb. melted butter
1 can Eagle Brand milk
1 large bag coconut
2-3 c. nutmeats

Melt two 12 ounce bags chocolate chips and 1/2 stick paraffin together in double boiler. Dip coconut balls into chocolate and let stand on waxed paper until set.

If you growl all day - -
It's only natural that you feel dog tired at night.

CHOCOLATE COVERED PEANUTS — Alma Hass

12 oz. chocolate chips
1 (8 oz.) plain Hershey chocolate bar
1/2 slab (1/8 lb.) paraffin
Roasted salted peanuts

Melt chocolate chips, Hershey bar and paraffin in a double boiler. Add 4 to 5 cups roasted salted peanuts. Drop on waxed paper.

FUDGE — Helen Christie

2 T. butter
2 squares baking chocolate or 3 T. cocoa
2 c. sugar
1/4 tsp. cream of tartar
2/3 c. Pet milk (a bit diluted)
Pinch of salt
1 tsp. vanilla
1/2 c. nuts

Melt butter and chocolate. Stir in the sugar and mix very well. Add the cream of tartar and the Pet milk and salt. Cook to soft ball stage (240°). Remove from fire. Chill until very cold, then beat vigorously. Add the vanilla and the nuts.

PEANUT BRITTLE — Pearl Castello

2 c. sugar
1/2 c. light corn syrup
1 c. water
2 c. raw, unsalted peanuts
1 tsp. butter or margarine
1/4 tsp. baking soda

Combine the sugar, syrup and water in a medium saucepan. Stir over low heat until the sugar is dissolved. Continue cooking, without stirring, to 238° on candy thermometer, or until a little forms a soft ball in cold water. It takes about 15 minutes. Add peanuts; cook until syrup turns golden, about 10 minutes. Add butter and baking soda, stirring just enough to mix. Pour onto a greased cookie sheet, forming a large square of brittle. Cool; then break into pieces. Makes about 1 1/2 pounds.

PEANUT BUTTER BALLS — Jean Drumm

Mix together:
18 oz. jar creamy peanut butter
1 lb. powdered sugar
1/4 lb. oleo

Roll peanut mixture into little balls. Melt 2 pounds of summer coating chocolate in double boiler. Dip balls in chocolate and place in candy cups (Cakecraft 1150 pattie). Makes 100 balls.

## CHILDREN'S POTATO CANDY

Lois Klepinger

1 small potato (boiled, mashed, cooled)
2 lbs. powdered sugar
1 small jar peanut butter

Add powdered sugar to mashed potato to make a firm dough. Roll dough to about 1/4 inch thick on waxed paper, covered with powdered sugar. Spread on thin layer of peanut butter. Roll in one long roll. Chill. Slice thinly to serve.

## BUTTERSCOTCH PRALINES

Jo Cox

1 pkg. butterscotch pudding
1 c. white sugar
1/2 c. brown sugar
1/2 c. evaporated milk
1 T. butter or oleo
1 1/2 c. pecans

Mix all ingredients except pecans into pan and cook at low heat. When soft ball forms in water, add pecans, mixing well. Remove from heat and let set until mixture thickens. Drop by spoonfuls onto waxed paper.

## STRAWBERRY CANDIES

Helen Christie

3/4 c. Eagle Brand milk
1 c. Angel Flake coconut (chopped fine)
1 c. nuts (ground)
2 (3 oz.) pkgs. strawberry Jello
1 tsp. vanilla

Mix all ingredients and chill overnight. Shape into strawberries, roll in red sugar. Dip end in green sugar. Use a slivered almond for the stem.

## STRAWBERRY DIVINITY

Janett Barton

3 c. sugar
3/4 c. light corn syrup
1/2 c. hot water
2 egg whites
1 (3 oz.) pkg. strawberry gelatin
1 c. nuts
Dash of salt
1 tsp. vanilla

Cook sugar, syrup and water together until it reaches the hard boil stage, stirring often. Beat egg whites until foamy, then add Jello and continue beating until egg whites stand in peaks, then slowly add syrup mixture and continue beating until a test spoonful holds its shape. Add nuts and either pour into a greased pan or drop by spoonfuls on waxed paper.

Success comes in cans -- failure in can'ts.

## CARAMEL POPCORN

Lois Klepinger

1 c. or 2 sticks butter or margarine
2 c. firmly packed brown sugar
1/2 c. light or dark corn syrup
1 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla
6 quarts popped corn

Melt butter in large saucepan. Stir in brown sugar, corn syrup and salt. Bring to boil, stirring constantly. Boil without stirring for five minutes.

Remove from heat; stir in baking soda and vanilla. Gradually pour over popped corn in two large, shallow baking or roasting pans. Mix well. Bake in a 250° oven for one hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart and store in tightly covered container. Makes five quarts.

## PEANUT BUTTER POPCORN BALLS

Eleanor Legleiter

1/2 c. sugar
1/3 c. peanut butter
1/2 c. honey

Heat sugar and honey until melted. Remove from heat; add peanut butter. This covers 1 cup unpopped corn. Use butter on hands to shape balls.

## GRANOLA

Rosemary Benn

4 c. old fashioned rolled oats
1/2 c. chopped walnuts (optional)
1/2 c. sesame seeds
1/4 c. slivered almonds (optional)
1/2 c. wheat germ
1/2 c. instant nonfat dry milk powder
1/4 c. honey
1/4 c. oil
1/2 c. raisins
1/4 c. dried apricots (finely chopped)

Combine oats, walnuts, sesame seeds, almonds, wheat germ and dry milk powder. Mix honey and oil and stir until smooth. Add to oat mixture. Spread evenly on large cookie sheet or jelly roll pan. Bake at 325° for about 20 minutes, stirring often to permit even browning. Remove from oven and let cool. Combine with raisins and apricots. Yields 25 servings at 175 calories per serving.

Apology is often a good way to have the last word.

## HOT SAUSAGE BALLS

Martha Jarvis

1 lb. roll hot flavored sausage
8 oz. sharp Cheddar cheese, grated
3 c. biscuit mix

Mix above ingredients with your hands. Make into small balls about the size of a marble. Place on cookie sheets and freeze. When solid, transfer to plastic bags or containers. Remove only the amount you want to bake. Bake at 325° for 35 minutes. DO NOT THAW BEFORE BAKING.

## MEXICAN PICK-UP STICKS

Barbara Headrick

2 (3 oz.) cans French fried onions
1 (7 oz.) can potato sticks
2 c. Spanish peanuts
1/3 c. butter or margarine (melted)
1 (1 1/8 oz.) pkg. taco seasoning mix

Combine first three ingredients and place in a 9x13 inch baking dish. Drizzle with melted butter; stir to combine.

Sprinkle with taco seasoning and mix well. Bake at 250° for 45 minutes. Stir every 15 minutes. Makes about 2 quarts.

## NACHOS

Zelma Myers

Place Doritos on cookie sheet. Put grated cheese on top with small pieces of hot pepper. Put in oven until cheese melts. Serve hot.

## NIBBLES

Dorothy Middleton

1 box Cheerios
1 box Wheat Ralston
1 box small pretzel sticks
1 lb. salted nuts
1 lb. oleo
1 1/2 tsp. garlic salt
2 T. Worcestershire sauce
1 tsp. salt

Spread on cookie sheet. Bake 2 hours at 250°, stirring occasionally.

A mosquito is like a child.
When it stops making noise, you know it's getting into something.

## SHERYL'S CLAM CANAPES

Lois Klepinger

12 slices (very fresh) bread (remove crusts, roll thin and brush with melted butter)
8 1/2 oz. can minced clams (drained, saving liquid)

Cook:

2 T. minced onion
1 T. oleo

Blend into onion mixture:

1 1/2 T. flour
1/4 tsp. Worcestershire sauce
1/4 tsp. garlic salt

Add clam liquid less 2 tablespoons to onion-flour mixture, then add clams. Cook until thick. Cool. Spread 1 tablespoon mixture on each bread slice. Roll up. Brush with butter and cut in half. Bake at 425° for 8 minutes.

## TV SNACK

Janett Barton

4 c. Wheat Chex
4 c. Rice Chex
4 c. Corn Chex
4 c. pretzels
1 can mixed nuts or peanuts
1 pkg. Hidden Valley dressing mix (dry)
1 small can Parmesan cheese
1 1/2 sticks margarine
Cheerios can also be used

Mix Chex and pretzels and heat in 250° oven until warm. Pour melted margarine (little at a time), dressing mix and cheese over cereal. Stir well after each amount put on. Return to oven; stir every 15 minutes. 45 minutes total time in oven.

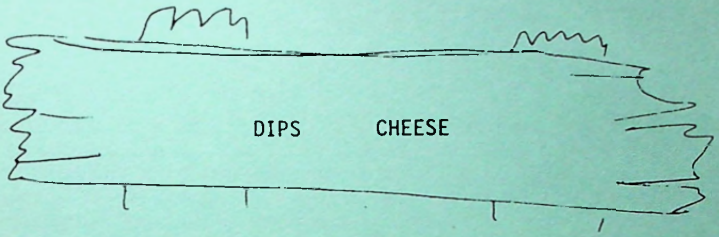
• • • • •

"There is no verbal vitamin more potent than praise."

Frederick B. Harris

# ADDITIONAL RECIPES

Every minute you are angry, you lose 60 seconds of happiness.




## RAFT PAST PRESIDENTS

| | | | |
|---|---|---|---|
| Paul G. Graves | 1958 | Dr. Everett S. Cole | 1969 - 1971 |
| Gerald D. Klepinger | 1959 - 1960 | Thomas E. Young | 1972 - 1974 |
| Raymond O. Cox | 1961 | William W. Tracy | 1975 |
| John M. Jarvis | 1962 - 1965 | Larry D. Headrick | 1976 - 1977 |
| George N. Duerksen | 1966 - 1967 | | |
| John M. Jarvis | 1968 | | |

# DIPS - CHEESE

## CURRIED EGG DIP

Jeanette Holmes

8 eggs (hard cooked)
1/4 c. mayonnaise
2 T. sour cream
Salt and pepper (to taste)

Grate the hard cooked eggs in bowl using fine grater. Mix with other ingredients. Then add 1/2 to 1 teaspoon curry powder, depending on how highly seasoned you wish it to be. Mix well. Nice with chips and raw vegetables for dipping.

## DEVILED HAM DIP FOR CHIPS

Pat Brazill

1 med. jar Cheez Whiz
1/2 c. mayonnaise
4 T. deviled ham
1 tsp. grated onion

Be sure that all ingredients are at room temperature. Mix or blend until smooth.

## DRIED BEEF DIP

Jeanette Holmes

1 (8 oz.) pkg. cream cheese
1 can cream of mushroom soup (undiluted)
1 pkg. dried beef (torn into small pieces)
6 green onions (chopped fine, including tops)
1-2 tsp. Worcestershire sauce

Soften cream cheese to room temperature. Mix with soup, dried beef and onions. Season with Worcestershire sauce. Add 1 to 2 tablespoons sour cream if it seems to thick to dip.

## GUACAMOLE DIP

Rosemary Benn

2 ripe avocados
1 T. vinegar
Chopped green chili pepper (to taste)
1/2 minced onion
Salt and pepper (to taste)
1 peeled ripe tomato (chopped fine)

Beat 2 avocados, onion and vinegar, salt and pepper, green chili pepper until smooth on medium mixer speed. Chop fine one very ripe peeled tomato, fold into mixture. Serve as a dip.

Say "Hi" to a stranger once in a while.

HOT SAUCE — Doris Hastings

1 large can tomato sauce
1 onion
1 green pepper
3 tomatoes
1 garlic clove or garlic salt or powder to taste
3 cans green chilies (or 2)
1 Jalapéno pepper (or to taste)
1 can water
Salt and pepper (to taste)

Can use 1 small can tomato sauce and 1 can tomatoes in place of the large can tomato sauce and 3 tomatoes. Use on Mexican food or as a dip or on any other food to liking.

HOT CHEESE DIP — Barbara Headrick

1 lb. Velveeta cheese
1 can Rotel brand tomatoes with green chilies

Blend tomatoes with green chilies in an electric blender. Combine blended tomatoes and cheese in double boiler. Heat until cheese is melted. Serve hot with Dorito chips or fresh vegetables.

SHRIMP DIP — Barbara Headrick

1 1/2lbs. shrimp, cooked (small)
2 (8 oz.) pkgs. Philadelphia cream cheese
1 stick margarine
1 carton sour cream
2 T. parsley
Onion salt and Worcestershire sauce (to taste)

Combine all ingredients and heat in double boiler. Serve hot.

DIP FOR RAW VEGETABLES (1 quart) — Phyllis Breckbill

2 c. sour cream
1 c. American processed cheese (Kraft Smokelle, bacon or garlic, chipped)
1 pkg. mixed vegetable soup (Lipton's country)
2 T. Worcestershire sauce
1/2 c. chili sauce

Blend together in blender. Makes almost 1 quart.

It is wiser to choose what you say
than to say what you choose.

J. E. Tripp

CHEESE BALL — Zelma Myers

1 lb. ground American cheese
2 (8 oz.) Philadelphia cream cheese
1 c. broken pecan pieces
1 clove garlic

Knead all together. Make into ball. Roll in chili pepper. Cover with wax paper and put in icebox to chill.

CHEESE BALLS — Peggy Roark

8 oz. cheese (sharp, shredded Cracker Barrel)
1 1/4 c. flour
1/2 c. margarine
6 oz. green olives

Grate cheese. Mix with flour. Melt margarine and mix together. Use 1 teaspoon of mixture around an olive. Shape into balls. Chill. Bake 15 to 20 minutes at 400°.

CHEESE LOG — Pearl Castello

12 or 14 oz. sharp Cheddar cheese
2 (6 oz.) pkgs. Philadelphia cream cheese
1/4 tsp. Worcestershire sauce
2 T. minced onion
1/2 small green pepper
1 small jar pimientos (drained)
Salt and pepper (to taste)
Chopped nuts or parsley

At room temperature, mix all ingredients together. Use hands to form into rolls. Roll in chopped nuts or parsley.

CHEESE ROLLS — Pat Brazill

2 lbs. Velveeta cheese
2 c. chopped pecans
8 oz. Philadelphia cream cheese
1 tsp. garlic salt

Cream all ingredients together. Form into rolls and roll in chili powder.

CHEESE ROLL — Zelma Myers

3 oz. Philadelphia cream cheese
2 c. shredded Old English cheese
1 T. lemon juice
1/4 c. chopped pecans

Beat cheese until fluffy. Stir in rest of ingredients. Shape in roll. Roll in 1 teaspoon chili powder and 1 teaspoon paprika. Cover with wax paper. Take out of icebox 10 minutes before serving.

## FESTIVE CHEESE WREATH

Lois Klepinger

2 (8 oz.) pkgs. cream cheese (softened)
2 T. prepared mustard
1 c. chopped walnuts
2 c. (8 oz.) shredded Cheddar cheese
1 c. chopped pitted dates
Parsley and candied cherries

Combine ingredients in order given, mixing well. Spoon into wreath shape on serving platter. Garnish with parsley and candied cherries. Store in refrigerator. Serve with crackers or melba toast. Makes about 4 cups spread.

## MASS BALL

Rosemary Benn

1 (8 oz.) pkg. cream cheese
1/4 lb. sharp Cheddar cheese (grated)
1 small onion (minced)
1/2 c. chopped pecans
1/4-1/2 lb. blue cheese (crumbled)
3/4 c. sliced green olives
1 T. Worcestershire sauce
Finely chopped parsley

When cheese is room temperature, beat on medium speed until well mixed. Add onion and Worcestershire sauce. Beat well. Add olives and pecans. Roll into a large ball and roll in parsley. Chill 2 hours before serving.

## OLIVE-N-CHEESE BALL

Rosemary Benn

1 (8 oz.) pkg. cream cheese
2 (3 oz.) pkgs. cream cheese with chives
1 (4 oz.) pkg. blue cheese (crumbled)
1/4 c. soft oleo
2/3 c. chopped black olives
1/3 c. chopped English walnuts or toasted almonds

Blend cheeses and oleo. Stir in olives. Chill slightly for easier shaping. Shape. Chill thoroughly. Just before serving, sprinkle nuts over ball.
HINT: Use a mixer to blend cheeses, a blender will not work.

## PARTY CHEESE BALL

Nina Cole

8 oz. pkg. cream cheese
1 (4-5 oz.) blue or Roquefort cheese
1/4 tsp. garlic salt
1/2 c. chopped walnuts
1 T. chopped green pepper
1 T. chopped pimiento

Heat oven to 350°. Toast walnuts 8 to 10 minutes. Blend cheese. Stir in garlic salt, pimiento and green pepper. Chill. Shape into ball. Roll in toasted walnuts. Chill until serving time. Serve with crackers.

PIMIENTO CHEESE SANDWICH SPREAD — Dorothy Middleton

1 large can condensed milk — 1 1/2 lb. cheese (grated)

Bring milk to boil. Add cheese and melt. Remove from fire.

Add:

3 T. salad dressing — 1 can pimiento (mashed fine)

1 T. sugar

SAUSAGE CHEESE PUFFS — Lois Jacobs

1 lb. sausage — 3 c. Bisquick

10 oz. grated cheese

Mix all ingredients; form into 1 inch balls and bake at 350° for 10 to 15 minutes or until golden brown.

• • • • •

Some people are like blisters ---
They don't show up till the work is done.

# ADDITIONAL RECIPES

To be satisfied with yourself is a sure sign
that your forward motion is about to stop.

## HAPPINESS CAKE

1 c. good thoughts
1 c. kind deeds
1 c. consideration for others
2 c. sacrifice
2 c. well-beaten faults
3 c. forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 c. prayer and faith. Blend well. Fold into daily life. Bake well with the warmth of human kindness and serve with a smile anytime. It will satisfy the hunger of starved souls.

"Stolen" from Pirates' House Cook Book by Alice Ackerson

# BEVERAGES - PICKLES

## CHOCOLATE DRINK MIX

Gertrude Jeter

1 (16 oz.) can Nestle Quick
1 (6 oz.) jar Pream
1 (9.6 oz.) box Carnation powdered milk
1 c. powdered sugar

Mix together. To one cup boiling water, add 4 heaping teaspoons of the mixture and stir.

## FRUIT SLUSH

Doris Rush

1 1/3 c. water
2 (6 oz.) cans frozen orange juice
Juice of 2 lemons
4 bananas (diced)
5 oz. Dixie cups
1 2/3 c. sugar
5 cans water
1 c. crushed pineapple (juice and all)
10 oz. pkg. frozen strawberries (thaw 1 hour.)

Boil sugar and water 5 minutes to syrup and cool. Add rest of ingredients and blend well. Put in Dixie cups and freeze until ready to use. Set out 15 minutes before serving.

## HONEY SHAKE

Phyllis Breckbill

1 c. crushed peaches (3)
1/4 c. honey
1/2 tsp. vanilla
1 1/2 c. milk
1 pt. peach ice cream

Crush peaches in blender. Stir or blend in honey. Add other ingredients and blend until smooth. If you don't want to add the peach ice cream, add 3 or 4 large ice cubes and blend until almost melted or broken up. This thickens the shake. Delicious! Makes 4 servings.

## HOT CIDER

Alma Hass

1 qt. apple cider
1 pt. cranberry juice
1 pt. orange juice
1/2 c. sugar
1 tsp. whole allspice
1 tsp. whole cloves
3 cinnamon sticks

Combine juices in bottom of percolator. Place sugar and spices in basket and allow to perk.

## HOT WASSAIL

Peggy Roark

2 c. orange juice
1 qt. hot tea
3/4 c. lemon juice
1 qt. apple juice or cranapple juice
3 cinnamon sticks
12 whole cloves
1 c. sugar
2 qt. cranberry juice or cranapple juice

Combine and steam.

## INSTANT COCOA MIX

Peggy Roark

1 (8 qt.) pkg. instant milk
1 large jar Cremora
2 lb. box Nestle Instant Quick
2 c. powdered sugar
1 pkg. chocolate pudding mix (instant, add more if desired)

Mix together. Use 1/4 cup mix to 1 cup hot water.

## BLENDER LEMONADE

Lois Klepinger

1 large lemon (unpeeled)

Cut lemon into small pieces, removing seeds.

Pour into blender:

1 c. water
3/4 c. sugar

Add chopped lemon; blend. Pour into pitcher. Add 3 1/2 cups cold water and ice.

## ORANGE BREAKFAST NOG

Dorothy Middleton

1/2 (6 oz.) can orange juice (thawed)
1 c. vanilla ice cream (slightly softened)
1 c. milk
2 eggs
1 T. sugar

Blend at low speed till blended. Then medium high for 30 seconds. Pour into glasses. Garnish with mint. Makes 3 or 4 servings. May use dietetic ice cream and sugar substitute.

## PEACH DAIGUIRI

Jeanette Rees

1 (6 oz.) can lemonade
6 crushed ice cubes
1 lb. pkg. frozen peaches
1 (6 oz.) can rum or vodka

Fill blender with crushed ice; add can of lemonade. Add same can of either rum or vodka. Run hot water on package of frozen peaches just a moment; add to blender. Blend until smooth. (One can of water optional) Serves 5.

PERCOLATOR PUNCH — Faye Baxter

3 c. unsweetened pineapple juice
3 c. cranberry juice cocktail
1/3 c. brown sugar
1 1/2 c. water
1 1/2 tsp. whole cloves
1 stick cinnamon
1/8 tsp. salt

Combine juices, water and sugar in an electric coffee percolator. Put spices and salt in percolator basket. Place basket in pot and perk as for coffee.

PUNCH — Barbara Headrick

2 (12 oz.) frozen orange juice
2 (12 oz.) frozen lemonade
1 (6 oz.) frozen lime juice
1 (46 oz.) can pineapple juice
2 bottles ginger ale
1 bottle sparkling water

BANANA PUNCH — Lois Klepinger

4 c. sugar
12 oz. can frozen orange juice
46 oz. can unsweetened pineapple juice
3 qt. bottles lemon-lime soda or ginger ale
6 c. water
Juice of 2 lemons
5 mashed bananas (crush in lemon juice)

Boil sugar and water for 3 minutes. Cool then add the rest of the fruit. Freeze mixture into two 1/2 gallon containers. Thaw slightly (about 2 hours) before serving. Add 3 quart bottles of soda or ginger ale. Serve slushy. Can be tinted with food coloring.

FROZEN PUNCH — Phyllis Breckbill

1 (6 oz.) pkg. Jello (raspberry-red; lime-green are pretty for Christmas)
1-1 1/3 c. sugar
2 c. boiling water

Mix Jello, sugar and boiling water. Add one 46 ounce can pineapple juice. Divide in two half gallon containers and fill to the top with water, allowing for expansion in freezer. Freeze two days in freezer (this is important).

Take out four hours before serving. Chop with slotted spoon until mushy. Add 1 1/2 quarts ginger ale, 7-Up or lemon-lime soda.

This is a surprisingly delicious punch and isn't too expensive per serving.

GOLDEN FRUIT PUNCH (Serves 250) — Doris Rush

10 pkgs. unsweetened Kool Aid (orange)
3 (46 oz.) cans unsweetened pineapple juice
2 large cans frozen orange juice
10 (46 oz.) cans unsweetened grapefruit juice
4 c. sugar
10 qts. water
4 bottles ginger ale

Mix and cool in refrigerator all of the ingredients except the ginger ale. Add 4 bottles of ginger ale just before serving.

RAY'S PARTY PUNCH — Raymond Cox

1 (12 oz.) can frozen orange juice and 3 cans water
2 (6 oz.) cans frozen pink lemonade and 6 cans water
1 (36 oz.) can red Hawaiian Punch
1 1/2 c. sugar
1 large pkg. strawberry Kool Aid (mix with enough water to make 1 qt.)
1 small pkg. raspberry Kool Aid
1 qt. ginger ale

Mix all the above and chill until ready to serve. Just before serving add 1 quart of ginger ale.
NOTE: The large package of Kool Aid should be the kind that is sweet. You just add water.

SPICED TEA — Nina Cole

2 c. orange Tang
3/4 c. instant tea
1 tsp. ground cloves
1 pkg. Twist (instant powdered lemonade mix. sugar added)
2 c. sugar
1 tsp. cinnamon

This tastes better if two teaspoons of the dry tea mix is placed in a cup, then filled with hot water and stirred.

SPICED TEA MIX — Peggy Roark

2 c. Tang
1/2 c. instant tea
1/4 c. instant lemon (or lemonade mix)
1 tsp. cinnamon
1 tsp. cloves
1 1/2 c. sugar

Use 2 heaping teaspoons per cup of hot water.

Many a blonde is a brunette with a top secret.

## TOMATO COCKTAIL

Edna Archer

1/2 bushel tomatoes (red)
6 small onions
1 c. sugar
1 bunch celery
3 green peppers
1/4 c. salt

Cook tomatoes and puree'. Cook celery, onion and peppers in water until soft. Run through a sieve. Add sugar and salt and tomato puree'. Heat and seal in jars.

## BREAD AND BUTTER PICKLES

Jean Drumm

4 qts. cucumbers (sliced thin)
1/3 c. salt
1 tsp. alum
1 1/2 c. onions
2 large cloves garlic

2 tsp. mustard seed
3 c. white vinegar
4 1/2 c. sugar
1 1/2 tsp. turmeric
1/2 tsp. celery seed

Put cucumbers, onions, salt, garlic and alum in large container and cover with ice. Let set 3 hours. Drain; take out garlic and pack loosely in hot jars. Boil the spices, vinegar and sugar and pour over cucumbers packed in jars. Seal and water pack for 5 minutes.

## CUKE SLICES

Alma Hass

7 lbs. cucumbers (sliced)
2 gal. water
2 c. lime
2 qt. vinegar
4 1/2 lbs. sugar
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. pickling spices
1 tsp. salt
1 c. raisins

Slice cucumbers and cover with lime and water. Let soak 24 hours. Rinse well. Wash three times in clear water. Soak for 3 hours. Drain. Cover with vinegar, sugar and spices. Put spices in a bag. Let stand overnight. In the morning, put on stove and boil 35 to 40 minutes. Add 1 cup raisins and boil 5 minutes more. (Raisins in a bag) Discard the raisins. Seal in clean jars.
NOTE: Do not slice the cucumbers too thin.

The bigger a man's head gets,
the easier it is to fill his shoes.

DILL PICKLES — Nadine Dymond

1 qt. vinegar
3 c. sugar
2 T. salt
2 T. dill seed
2 T. mustard seed

Bring to a rolling boil. Drop cucumbers in and simmer (not boil) for 30 minutes. Can and seal.

15 DAY SWEET CUCUMBER PICKLES — Nadine Dymond

2 gal. cucumbers
2 c. salt

Cover with boiling water and let stand 8 days. On 9th day, drain and cover with boiling water. 10th day, drain and put 2 tablespoons of alum on and cover with boiling water. 11th day, boiling water. 12th day, put on hot syrup of:

5 pts. vinegar
1 oz. stick cinnamon
6 c. sugar
1 oz. celery seed

Drain 3 mornings, heating syrup and adding 1 cup sugar each day. Can and seal.

FROZEN SWEET PICKLES — Jean Drumm

2 T. pickling salt
2 qts. sliced cucumbers

Cover with water and soak 2 to 3 hours. Take out of solution and put in containers. Cover with solution of 2 1/2 cups sugar and 1/2 c. cider vinegar. If too thick, add more vinegar. Freeze.

GREEN TOMATO PICKLES — Lois Klepinger

7 lb. green tomatoes
3 c. dehydrated lime (bought at hardware store)
1 tsp. whole cloves
3 tsp. mixed pickle spice
4 pt. vinegar
2 gal. water
1 tsp. celery seed
1 tsp. mustard seed
1 T. salt
5 lbs. sugar

Slice tomatoes thin and cover with a solution of lime and water. Soak 24 hours. Drain. Rinse well and cover with cold water. Soak 4 hours, changing water every hour. Then make a syrup of spices, salt, vinegar and sugar. Bring to a boil and pour over tomatoes. Add green food coloring. Let set overnight. Boil gently 1 hour. Pack into pint jars and seal. Makes about 10 pints.

## JEAN'S GREEN TOMATO PICKLE RELISH

Alma Hass

1 peck green tomatoes
6 large onions
6 or 8 large green or red peppers
1 large bunch celery
1 qt. vinegar
1 c. salt
1 (2 oz.) box mustard seed
1 tsp. ginger
1 tsp. ground cloves
8 c. sugar
1 qt. vinegar

Grind tomatoes and onions. Pour over these the 1 cup salt and 1 quart vinegar. Boil 10 minutes and drain. Grind peppers and celery and add to the green tomato-onion mixture. Cover with vinegar, sugar and spices and cook until thick. Put in sterile jars and seal.

## GREEN TOMATO RELISH

Nadine Dymond

1 peck green tomatoes
1 large head cabbage

Grind and add 1 scant cup salt. Let stand 24 hours. Drain well.

Grind:
4 large onions
1 large bunch of celery
3 green and 3 red peppers
1 doz. large tart apples

Add:
1/2 box celery seed
3 pt. vinegar
3 lbs. brown sugar
1 box mustard seed

Postively do not heat either mixture. Makes 9 quarts, approximately.

## PICKLED OKRA

Esther Seibel

1 qt. water
1/2 c. pickling salt
1 pt. cider vinegar

In each pint jar add:
1/4 tsp. celery seed
1 clove garlic
2 tsp. chopped fresh dill or 1 1/2 tsp. dill seeds

Wash and prepare okra; pack into 6 pint jars. In each pint jar, add celery seed, garlic and dill. In saucepan, heat and bring to a boil, the water, cider vinegar and pickling salt. Pour over okra in jars, adjust lids. Process in water bath until color of okra turns light. Let stand 2 weeks to cure. Makes 6 pints.

RACHEL'S PICKLED BEETS — Jean Drumm

4 qts. small beets
2 1/2 c. sugar
2 tsp. allspice
1/2 tsp. whole cloves
3 c. vinegar
2 c. water
3 inch stick of cinnamon
1 tsp. salt

Cook beets until tender. Slip skin. Combine vinegar, sugar, water, spices and salt. Bring to a boil. Simmer 15 minutes. Add beets and simmer 5 more minutes. Pack beets in hot sterilized jars. Bring syrup to a boil and pour over beets. If not enough to cover, add hot vinegar. Seal immediately. Makes 4 quarts.

REFRIGERATED CUCUMBERS — Nadine Dymond

1 gal. sliced, unpeeled cucumbers
2 large onions (sliced)
3 c. sugar
3 c. white vinegar
1/3 c. pickling salt
1 tsp. mustard seed
1 tsp. celery seed
1 tsp. turmeric

Wash and dry cucumbers. Slice onions. Mix remaining ingredients cold and pour over cucumbers and onions. Set in refrigerator. Will keep for months.
NOTE: Delicious without onions.

SWEET CUCUMBER RELISH — Nadine Dymond

Select medium to large size cucumbers (8 to 12). Don't peel but remove seeds. Grind 6 cups of unpeeled cucumbers, 3 cups onions, 1 cup green peppers and 3 cups celery. Add one 4 ounce can pimiento (drain and cut fine). Soak the cucumber pulp, green peppers, onions, celery and pimiento in 1/4 cup salt and 4 cups water for 4 hours. Drain well.
Bring to a boil:
4 c. vinegar
5 c. sugar
1 T. celery seed
1 T. mustard seed

Add cucumber mixture to boiling liquid and cook 10 minutes. Put in jars and seal. Yield: 6 pints.

Swallowing angry words is much easier than having to eat them.

SWEET DILL PICKLES — Alma Hass

1 (46 oz.) jar Vlasic kosher dills
1 c. white vinegar
3 c. sugar
2 tsp. whole allspice

Pour off and discard brine. Rinse pickles well in cold water. Cut in slices. Combine sugar, vinegar and spices and bring to a boil and simmer 4 minutes. Pour over pickle slices. Store in refrigerator. Wait 3 days before using.

CUCUMBER CINNAMON STICKS — Alma Hass

2 gal. cucumber sticks or rings
1 c. vinegar
1 small bottle red food coloring
1 T. alum
2 1/2 c. vinegar
2 c. lime
8 1/2 c. water
3 c. water
10 c. ~~water~~ sugar
1 pkg. red hots
8 sticks cinnamon

Cut the centers out of the cukes and then cut into sticks. Cover the cucumber sticks with lime and water and let stand for 24 hours. Stir; drain and wash.

Soak in cold water for 3 hours. Drain well. Simmer for 2 hours in 1 cup vinegar, red food coloring, alum and water to cover. Drain well.

Make a syrup of the 2 1/2 cups vinegar, 3 cups water, 10 cups sugar, red hots and cinnamon sticks. Pour hot over the cucumber sticks. Let stand 24 hours. Drain syrup and heat again and pour over cucumbers. Repeat for 3 days. Seal at the end of third day while hot.

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Rich foods are like destiny:
They, too, shape our ends.

# ADDITIONAL RECIPES

Promises are like babies crying in church.
They should be carried out.

We hope you are enjoying using this Cook Book and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who are dedicating their time to printing Cook Books for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

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PHYLLIS HARRIS DOROTHY SURRATT

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